

Christmas Day *menu*

Available 25th December 2026. Deposit & pre-booking required.

4 COURSES £77.99

Starters

Rosemary Infused Baked Camembert ^V

With caramelised red onion chutney,
pea shoots and toasted white
bloomer bread.

Smooth Chicken Liver & Brandy Pâté with Seasonal Chutney

Served with toasted white bloomer bread, butter,
caramelised red onion chutney and pea shoots.

Christmas Seafood Cocktail [†]

King prawns and smoked salmon with seafood sauce
and baby gem lettuce, served with freshly sliced
white bloomer bread and butter.

Cauliflower & Chestnut Soup ^V

Topped with cream and a sprinkle of pepper.
Served with freshly sliced white bloomer
bread and butter.

Vegan option available ^{VE}

Mains

Traditional Christmas Dinner

Hand-carved turkey with stuffing, pig in blanket, Yorkshire pudding, roast potatoes,
buttered mash, seasonal vegetables and rich gravy.

Cranberry Nut Roast ^V ^N

Served with stuffing, Yorkshire
pudding, roast potatoes, buttered mash,
seasonal vegetables and rich gravy.

Vegan option available ^{VE} ^N

Grilled Salmon Fillet & Prawns [†]

King prawns, smoked salmon and grilled salmon fillet.
Served with roast potatoes, broccoli,
peas and hollandaise sauce.

Topped Sirloin Steak

8oz* sirloin steak, seasoned and cooked to
your liking. Served with stuffing, pig in blanket,
Yorkshire pudding, roast potatoes, buttered mash
and seasonal vegetables.

With a topper of your choice:

Crumbled Stilton® and a peppercorn sauce **or**
Camembert and a Merlot & beef dripping gravy.

Desserts

Christmas Pudding ^V

A Christmas classic served with your choice
of cream or custard.

Black Forest Sundae ^V

Clotted cream ice cream and chocolate ice cream,
topped with crushed meringue, black cherry compote
and fluffy cream. **Vegan option available ^{VE}**

Cheese & Biscuits ^V

Stilton®, camembert and Cheddar with
grapes, caramelised red onion chutney and
a selection of biscuits.

Vanilla & Chocolate Orange Cheesecake ^V

Vanilla cheesecake drizzled with chocolate
orange sauce and topped with crushed meringue,
served with chocolate ice cream.

To Finish

Mince Pie ^V

Served with your choice of tea
or coffee.



**Scan
Here**
For calorie
information

^V Vegetarian ^{VE} Vegan [†] May contain shell or bones ^N Dish contains nuts

Terms & Conditions: Ask a member of the team to view our allergen information. Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians. (VE) Suitable for Vegans. (N) Dish contains nuts. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. † Fish, poultry and shellfish dishes may contain bones and/or shell. * All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Christmas Day bookings require a non-refundable deposit of £10.00 per every adult and £10.00 per every child attending.

Christmas Day Booking Form

We're so excited you'll be joining us this Christmas Day! Please carefully fill in this form including the menu options and give it to one of Santa's helpers (behind the bar) with your £10pp deposit.

Pub Name

Date of Party

Time of Party

Total in Party

Adults

Children (Under 12)

Name of Party

Organiser

Address

Postcode

Tel / Mobile

Email Address

PLEASE FILL IN THE TABLE BELOW FOR OUR ADULTS CHRISTMAS DAY MENU

We aim to make our food enjoyable for as many people as possible, so we have a great range of dietary specific dishes.

Please specify below if you require a vegetarian (V) or vegan option (VE).

We aim to make our food enjoyable for as many people as possible, so we have a great range of dietary specific dishes. Please specify below if you require a vegetarian (V) or vegan option (VE).		Starters				Mains										Desserts					
		Baked Camembert (V)	Chicken Liver Pâté	Christmas Seafood Cocktail (†)	Cauli & Chestnut Soup (V) or (VE)	Traditional Christmas Dinner	Topped Sirloin Steak	Rare (R)	Medium-Rare (MR)	Medium (M)	Medium-Well (MW)	Well-Done (WD)	Crumbled Stilton & Peppercorn	Camembert & Merlot Dripping Gravy	Cranberry Nut Roast (V) (N) or (VE) (N)	Grilled Salmon Fillet & Prawns (†)	Christmas Pudding with cream (V)	Christmas Pudding with custard (V)	Black Forest Sundae (V) or (VE)	Vanilla & Choc' Orange Cheesecake (V)	Cheese & Biscuits (V)
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PLEASE HIGHLIGHT BELOW ANY ADDITIONAL REQUESTS I.E. ALLERGENS

Name 1	Name 2	Name 3	Name 4
Name 5	Name 6	Name 7	Name 8
Staff Use Only		Payment Method	
Non-Refundable Deposit Amount		Cash	
Received By		Card	

Booking Terms & Conditions: Our Christmas Day menus are only available on 25th December 2026. No festive booking is confirmed until a deposit is received. Please speak to a member of the team at your chosen venue regarding the maximum number of guests. Christmas Day bookings require a deposit of £10.00 per every adult and £10.00 per every child attending. Pre-orders are important during our busiest time of year, Christmas takes so much planning so please get your group's pre-orders in as soon as you can after you have made your booking, that would help our team. Please don't forget the allergens and dietary needs section, if we know all of this in advance then it's all smooth sailing. Please specify on the booking form if you require a vegetarian (V) or vegan option (VE). Full payment will be required no later than 11th December 2026. Finally, if you can bring your booking confirmation and any pre-order details with you, that would be great. We know it's easy to forget what you've ordered so it would be a massive help if one person in the group took control.

We are here to answer any of your questions or concerns, so please contact the pub if you need any more info or clarity.

Christmas Day *menu*

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NO GLUTEN CONTAINING



Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from our No Gluten Containing Menu.

4 COURSES £77.99

Starters

Rosemary Infused Baked Camembert ^V

With caramelised red onion chutney, pea shoots and toasted seeded bread.

Smooth Chicken Liver & Brandy Pâté with Seasonal Chutney

Served with toasted seeded bread, butter, caramelised red onion chutney and pea shoots.

Christmas Seafood Cocktail [†]

King prawns and smoked salmon with seafood sauce and baby gem lettuce, served with seeded bread and butter.

Cauliflower & Chestnut Soup ^V

Topped with cream and a sprinkle of pepper. Served with seeded bread and butter.

Vegan option available ^{VE}

Mains

Traditional Christmas Dinner

Hand-carved turkey served with a pig in blanket, roast potatoes, buttered mash, seasonal vegetables and rich gravy.

Cranberry Nut Roast ^{VE} ^N

Served with roast potatoes, seasonal vegetables and cranberry sauce.

Grilled Salmon Fillet & Prawns [†]

King prawns, smoked salmon and grilled salmon fillet. Served with roast potatoes, broccoli, peas and hollandaise sauce.

Topped Sirloin Steak

8oz* sirloin steak, seasoned and cooked to your liking. Served with a pig in blanket, roast potatoes, buttered mash and seasonal vegetables.

With a topper of your choice:

Crumbled Stilton® and a peppercorn sauce **or** Camembert and a Merlot & beef dripping gravy.

Desserts

Cheese Selection ^V

Stilton®, camembert and Cheddar with grapes, caramelised red onion chutney and toasted seeded bread.

Vanilla & Chocolate Orange Cheesecake ^V

Vanilla cheesecake drizzled with chocolate orange sauce and topped with crushed meringue, served with chocolate ice cream.

Black Forest Sundae ^{VE}

Vegan ice cream served with black cherry compote.

To Finish

Vegan Ice Cream ^{VE}

Served with your choice of tea or coffee.



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