

Christmas Celebration Menu 2025

Starters

Torched mackerel, tomato tartare, smoked mackerel pate *
Garlic mushrooms, white wine cream sauce on sourdough bread * Vg
Beetroot gravlax and king prawn cocktail, bread roll *
Halloumi and cranberry skewers * V
Butternut and chorizo soup with warm bread roll *

Mains

Traditional roast turkey, roast potatoes, cranberry and sage stuffing, pigs in blankets, cabbage and bacon, honey roasted parsnips and carrots, gravy *

Roasted stuffed butternut squash, roast potatoes, cabbage, honey roasted parsnips and carrots, gravy * V

Pork belly stuffed with black pudding and apple, bacon and spring onion mash, glazed carrots, cider jus *

Salmon en croute, potato and truffle gratin, spinach and a white wine sauce

Mushroom bourguignon pie, new potatoes, seasonal veg and gravy * Vg

Desserts

Christmas pudding and custard * V

Apple and blackberry crumble with custard * Vg

Chocolate fondant, vanilla ice cream with cherry compote V

Baked vanilla cheesecake, raspberry coulis V

Selection of cheeses, chutneys, quince jelly, grapes, crackers (£3.75 Supplement) * V

V Suitable for Vegetarians Vg Suitable for Vegans * Can be prepared Gluten Free

2 Courses £30,95 3 Courses £39,95

Available Thursday - Saturday Only. From 27th November - Additional dates 22nd, 23rd and 24th December Subject to terms and conditions ask staff for details.

We accept cash and most credit/ debit cards. Please note we do not accept American Express or cheque

Name:	Amount in party:	
Date of Booking:	Time:	
Tel:	Deposit:	
Email:		

								.								
	Starter				Main				Dessert							
Name	Torched Makerel	Garlic Mushrooms	Beetroot Gravlax	Halloumi & Cranberry	Butternut & Chorizo Soup	Traditional Roast Turkey	Butternut Squash	Pork Belly	Salmon En Croute	Mushroom Bourguignon	Christmas Pudding	Apple & Blackberry Crumble	Chocolate Fondant	Baked Vanilla Cheesecake	Selection of Cheeses	Special dietary requirements

Christmas Celebration Bookings 2025 T & C's

Available Thursday, Friday & Saturday only from 27th November Additional Dates 22nd, 23rd, 24th December

Pre Booking & Pre Order Essential

£10 per head deposit required to secure all reservations, this is non refundable
Pre order must be with us 1 week prior to date of the booking. Cancellations with less than 24 hours notice will be charged at full price Children 12 years plus will be charged at full price. Children under 12, Seasonal Children's Menu available upon request

We reserve the right to alter the menu at any time due to availability. Any special dietary requirements or allergies must be stated at the time of booking and on the pre order sheet Whilst we endeavour to maintain the integrity of our products, please note our dishes are prepared in a multi kitchen environment