

Festive Fayre *menu*

Available from 12th November 2026 until 1st January 2027

2 COURSES £25.99 | 3 COURSES £29.99

Deposit and
pre-orders
required for
all bookings

FREE BUBBLY

Book a table of 4+ and
pay a deposit before
31st Oct to receive
a free bottle
of prosecco

Starters

Breaded Brie Bites ^V

Served with sweet chilli sauce.

Smooth Chicken Liver & Brandy Pâté

Served with toasted white
bloomer bread and caramelised
red onion chutney.

Prawn Cocktail [†]

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

Tomato Soup ^V

Served with cheesy garlic bread.
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

Loaded Steak

8oz* sirloin steak seasoned and served to your liking,
topped with crumbled Stilton® and a peppercorn sauce.
Served with stuffing, pig in blanket, Yorkshire pudding,
roast potatoes, buttered mash and seasonal vegetables.

**Also available with chips, onion rings, grilled tomato
and garden peas.**

Grilled Salmon Fillet [†]

Served with roast potatoes, broccoli, peas
and hollandaise sauce.

Turkey & Smoked Ham Hock Pie

In puff pastry, served with stuffing,
pig in blanket, Yorkshire pudding, roast
potatoes, buttered mash, seasonal
vegetables and rich gravy.

Festive Burger

Your choice of beef burger or southern
fried chicken burger topped with bacon and
camembert. Served in a toasted seeded bun
with lettuce, red onion and mayo, with onion
rings and skin-on fries.

Festive Impossible® Burger ^V

Impossible® burger topped with stuffing and
cranberry sauce. Served in a toasted seeded
bun with lettuce, red onion and mayo, with
onion rings and skin-on fries.

Vegan option available ^{VE}

Desserts

Christmas Pudding ^V

A Christmas classic served with custard.

Apple & Blackberry Crumble with a Black Cherry Sauce ^V

Served with your choice of custard or
clotted cream ice cream.

Vegan option available ^{VE}

Chocolate Orange Brownie Sundae ^V

Clotted cream ice cream, chocolate ice cream, chocolate
orange sauce, brownie pieces and fluffy cream.

Cheese & Biscuits ^V

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



Scan
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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. Festive Fayre bookings require a non-refundable deposit of £5.00 per every adult attending.

Festive Fayre Booking Form

If you have children in your party, they can order from our regular Kids menu on the 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 £5pp 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 FESTIVE FAYRE 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					
		Brie Bites (V)	Chicken Liver Pâté	Prawn Cocktail (+)	Tomato Soup (V or (VE)	Traditional Christmas Dinner	Loaded Steak (with trimmings)	Loaded Steak (with chips)	Rare (R)	Medium-Rare (MR)	Medium (M)	Medium-Well (MW)	Well-Done (WD)	Cranberry Nut Roast (V) (N or (VE) (N)	Grilled Salmon Fillet (+)	Turkey & Smoked Ham Hock Pie	Festive Beef Burger	Festive Chicken Burger	Impossible® Burger (V or (VE)	Christmas Pudding (V)	Choc' Orange Brownie Sundae (V)	Apple & Black' Crumble (V or (VE)	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 Festive Fayre menus are available from 12th November 2026 to 1st January 2027 excluding 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 maximum number of guests. Festive Fayre bookings require a deposit of £5.00 per every adult attending. Pre-orders are really important during our busiest time of year, Christmas takes so much planning so please get your group's pre-orders in as soon as possible. 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). 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.

Festive Fayre menu

Available from 12th November 2026 until 1st January 2027



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.

FREE BUBBLY

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Starters

Prawn Cocktail †

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

Smooth Chicken Liver & Brandy Pâté

Served with toasted seeded bread and caramelised red onion chutney.

Tomato Soup †

Served with seeded bread and butter.

Vegan option available †

Mains

Traditional Christmas Dinner

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

Cranberry Nut Roast †

Served with roast potatoes, seasonal vegetables and cranberry sauce.

Loaded Steak

8oz* sirloin steak seasoned and served to your liking. Topped with crumbled Stilton® and a peppercorn sauce. Served with a pig in blanket, roast potatoes, buttered mash and seasonal vegetables.

Grilled Salmon Fillet †

Served with roast potatoes, broccoli, peas and hollandaise sauce.

Desserts

Cheese Selection †

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

Chocolate Orange Sundae †

Clotted cream ice cream, chocolate ice cream, chocolate orange sauce and fluffy cream.

Berry Sundae †

Vegan ice cream, raspberry coulis and fresh berries.



Scan Here
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Date of Party		Time of Party	
Total in Party	Adults	Children (Under 12)	
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Organiser			
Address			
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		Starters			Mains								Desserts			
Names		Prawn Cocktail (P)	Chicken Liver Pâté	Tomato Soup (V) or (VE)	Traditional Christmas Dinner	Loaded Steak	Rare (R)	Medium-Rare (MR)	Medium (M)	Medium-Well (MW)	Well-Done (WD)	Cranberry Nut Roast (VE) (N)	Grilled Salmon Fillet (P)	Cheese Selection (V)	Chocolate Orange Sundae (V)	Berry Sundae (VE)
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No-Gluten Menu

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	

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