

Festive Fayre *menu*

Available from 12th November 2025 until 1st January 2026

2 COURSES £23.99 | 3 COURSES £26.99

Deposit and
pre-orders
required for
all bookings

Starters

Brie Bites with Garlic and Rosemary ^V

Served with caramelised red onion chutney and rocket (947kcal).

Smooth Chicken Liver Pâté with Seasonal Chutney

Served with toasted white bloomer bread, caramelised red onion chutney and rocket (751kcal).

Prawn & Avocado Cocktail [†]

King prawns and smashed avocado with tomato and baby gem lettuce, served with freshly sliced white bloomer bread and butter (518kcal).

Spiced Minestrone Soup ^{VE}

Served with freshly sliced white bloomer bread (296kcal).

Mains

Traditional Christmas Dinner

Hand-carved turkey with sage & onion stuffing, pig in blanket, Yorkshire pudding, roast and mashed potatoes, seasonal vegetables and rich gravy (1079kcal).

Christmas Cranberry Nut Roast ^{VE} ^N

Served with sage & onion stuffing, roast potatoes, seasonal vegetables and rich gravy (954kcal).

Loaded Steak

8oz* sirloin steak seasoned and served to your liking, topped with bacon, brie and a cranberry BBQ sauce. Served with sage & onion stuffing, pig in blanket, Yorkshire pudding, roast and mashed potatoes and seasonal vegetables (1389kcal). **Also available with chips, onion rings, grilled tomato and garden peas (1303kcal).**

Grilled Salmon Fillet [†]

Served with buttered new potatoes, broccoli, peas, rocket and a smoky hollandaise sauce (661kcal).

Turkey & Smoked Ham Hock Pie

In puff pastry, served with sage & onion stuffing, pig in blanket, Yorkshire pudding, roast and mashed potatoes, seasonal vegetables and rich gravy (1814kcal).

Festive Chicken Burger

Southern fried fillet topped with sage & onion stuffing, brie and cranberry BBQ sauce. Served in a toasted brioche bun with tomato, lettuce, red onion and mayo, with onion rings, rosemary sea salted skin-on fries and topped with a pig in blanket (1684kcal).

Festive Goujon Burger ^V

Plant based goujons topped with sage & onion stuffing, brie and cranberry BBQ sauce. Served in a toasted brioche bun with tomato, lettuce, red onion and mayo, with onion rings and rosemary sea salted skin-on fries (1536kcal).

Vegan option available ^{VE} (1176kcal).

Desserts

Christmas Pudding ^V

A Christmas classic served with custard (507kcal).

Cheese & Biscuits ^V

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits (804kcal).

Cheesecake with Black Cherry Compote ^V

Served with clotted cream ice cream (696kcal).

Chocolate Orange Tart ^V

Served with clotted cream ice cream and raspberry coulis (555kcal).

Vegan option available ^{VE} (542kcal).

Adults need around 2000kcal a day ^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. Calorie counts are correct at the time of printing. This information has been provided to allow you to make an informed choice when dining with us. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the 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.

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Starters

Prawn & Avocado Cocktail †

King prawns and smashed avocado with tomato and baby gem lettuce, served with seeded bread and butter (474kcal).

Smooth Chicken Liver Pâté with Seasonal Chutney

Served with toasted seeded bread, caramelised red onion chutney and rocket (635kcal).

Tomato Soup ^{VE}

Served with seeded bread (235kcal).

Mains

Traditional Christmas Dinner

Hand-carved turkey with a pig in blanket, roast and mashed potatoes, seasonal vegetables and rich gravy (897kcal).

Loaded Steak

8oz* sirloin steak seasoned and served to your liking. Topped with bacon, brie and a cranberry BBQ sauce. Served with a pig in blanket, roast and mashed potatoes and seasonal vegetables (1209kcal).

Christmas Cranberry Nut Roast ^{VE} ^N

Served with roast potatoes, seasonal vegetables and cranberry sauce (975kcal).

Grilled Salmon Fillet †

Served with buttered new potatoes, broccoli, peas, rocket and a smoky hollandaise sauce (661kcal).

Desserts

Cheesecake with Black Cherry Compote ^V

Served with clotted cream ice cream (696kcal).

Chocolate Orange Tart ^V

Served with clotted cream ice cream and raspberry coulis (555kcal).

Vegan option available ^{VE} (542kcal).

Cheese Selection ^V

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and toasted seeded bread (761kcal).

Adults need around 2000kcal a day ^V Vegetarian ^{VE} Vegan [†] May contain shell or bones ^N Dish contains nuts

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