



MERRY  
Christmas

& A HAPPY NEW YEAR



## OPENING HOURS:

CHRISTMAS EVE: 12 - 23

CHRISTMAS DAY : FOOD BOOKINGS ONLY

DRINKS: 12 - 3

BOXING DAY: CLOSED

27TH- 30TH: NORMAL OPERATING HOURS

NEW YEARS EVE: 12PM - 1AM

NEW YEARS DAY: CLOSED

2ND JANUARY: NORMAL OPERATING HOURS

KEY. (V)= Vegetarian (VG)= Vegan (GF)= Gluten free (GFA)= Gluten Free Available

# FESTIVE FAYRE

£10 per table deposit - £50 deposit required for tables over 10 - pre orders to be received 1 week before the date of booking.

2 course £22.95 - 3 course £28.95

## starters .....

### **~Prawn & Crayfish Cocktail (GFA)**

Fresh prawns and crayfish in a Marie Rose sauce with a mini loaf, sprinkled with paprika

### **~Sticky Pigs (GFA)**

Pigs in blankets tossed in honey and whole grain mustard, topped with sesame

### **~Festive Soup (VG) (GFA)**

A parsnip and sweet potato soup with mini loaf, butter and parsnip crisps

### **~Goats Cheese Bruschetta (V)**

Toasted bruschetta with melting goats cheese, finely chopped tomatoes and red onion topped with a balsamic glaze

### **~Red Pepper Humous (VG)**

Mezete Hummus and roasted red pepper glazed in a pesto oil with a kobez flatbread

## main course .....

### **~Turkey Parcel**

Turkey parcel stuffed with sage and onion stuffing wrapped in streaky bacon served with crispy roast potatoes, pig in blanket, chantenay carrots, honeyed parsnips and truffle brussel sprouts in a red wine gravy

### **~Spicy Butterbean Posh Pie (VG)**

Spicy vegan butterbean pie with crispy roast potatoes, carrots, honeyed parsnips and truffle Brussels sprouts in a red wine gravy

### **~Festive Burger (GFA)**

8oz beef burger topped with camembert and cranberry sauce skewered with pigs in blankets served with roast potatoes and gravy

### **~Thai Inspired Sea Bass (GF)**

Crispy pan fried sea bass on a coriander rice with Pak Choi in a red Thai sauce

### **~Festive Steak (GFA) + £2**

10oz black gate Rump steak cooked to your liking with chunky chips, portobello mushroom, grilled tomato, onion rings and a creamy pepper sauce topped with garlic butter.

Upgrade a Ribeye +£5

### Add on your favourite sides

Cauliflower cheese (V) - Tender florets of cauliflower smothered in a rich, creamy cheddar cheese sauce, baked until golden and bubbling — the perfect indulgent side to complement any main - £5

Pigs in blankets (GF)- Juicy, seasoned mini sausages wrapped in crispy, smoky bacon — a classic, irresistible side that adds festive cheer to any meal - £5

## dessert .....

### **~Christmas Bread & Butter Pudding**

Homemade bread and butter pudding with a Christmas twist served with brandy cream

### **~Lemon Cheesecake (GF)**

Crunchy biscuit base topped with a tangy lemon cheesecake & creamy mascarpone, drizzled with a zingy lemon sauce, served with pouring cream

### MANAGERS FAVOURITE

### **~Malteser & Irish Cream Torte**

A milk chocolate truffle torte, centred with soft Baileys cream, topped with Maltesers & chocolate coated crispy pearls, served with pouring cream

### **~Raspberry Tartlet**

Pure butter pastry with a layer of frangipane & hand finished with raspberries served with vanilla ice cream

### **~Chocolate Orange Brownie (GF) (V)**

A chocolate & orange flavour brownie with a dark chocolate topping, finished with candied orange peel, served with dairy free ice cream



# CHRISTMAS DAY

£20 deposit per table with FULL payment due by the 1<sup>st</sup> December 2025 - Pre orders to be received by 10<sup>th</sup> December.

Adult £90 - Child £45

## starters

### **~Peperonata Arancini (V)**

Golden, crispy risotto balls stuffed with a rich, slow-cooked peperonata of sweet peppers and tomatoes, served on a warm tomato sauce with garlic aioli

### **~Prawn, Crab and Smoked Salmon Cocktail (GFA)**

A fresh seafood medley of prawns, crab meat, and smoked salmon, tossed in a zesty cocktail sauce and served on a bed of crisp lettuce

### **~Duck, Orange and Peppercorn Terrine**

A smooth and savoury duck terrine infused with zesty orange and cracked peppercorns, accompanied by rustic mini loaf and a seasonal chutney

### **~Carrot, Red Lentil and Coriander Soup (VG)(GFA)**

A vibrant, hearty soup blending sweet carrots, protein-packed red lentils, and fresh coriander — a comforting vegan delight

### STAFF

## FAVOURITE

### **~Mini Camembert (GFA)**

Warm, gooey mini Camembert served alongside bite-sized pigs in blankets, onion chutney and a mini loaf - perfect dipping and sharing

### **~Meat Free Meatballs (VG)(GF)**

Tender, savoury plant-based meatballs on a rich tomato sauce, seasoned to perfection and bursting with flavour, topped with vegan cheese.

### **~Topside of Beef (GFA)**

Rare-cooked topside of beef served with crispy roast potatoes, honey-glazed carrots and parsnips, truffle-infused Brussels sprouts, a pig in blanket, and a stuffed beef brisket Yorkshire pudding, all bathed in a luscious red wine gravy.

### **~Pan-Fried Duck**

Succulent pan-seared duck breast served atop a golden potato rosti, paired with honey-roasted peaches and tender cavalier kale, all drizzled with a rich duck jus and finished with a delicate sherry glaze.

### **~Butternut Wellington (VG)**

Flaky puff pastry enveloping a savoury butternut squash filling, accompanied by crispy roast potatoes, truffle-glazed carrots, parsnips, and Brussels sprouts, all served with a velvety red wine gravy.

## CHEF FAVOURITE

### **~Turkey Parcel (GFA)**

Juicy turkey parcel filled with sage and onion stuffing, wrapped in smoky streaky bacon, served alongside crispy roast potatoes, pig in blanket, chantenay carrots, honeyed parsnips, and truffle Brussels sprouts, finished with a rich red wine gravy.

### **~Masala Lamb Shank (GFA)**

Tender braised lamb shank nestled on fragrant coriander rice, smothered in a robust homemade masala sauce, accompanied by a warm, fluffy mini naan bread.

### **~Hot Mustard Tuna Steak**

Seared tuna steak generously coated in a fiery hot mustard, resting on a bed of herb-infused couscous, complemented by grilled asparagus and fresh spring onions.

## dessert

### **~Cookies and Cream Stack**

Layers of soft cookies and creamy vanilla filling stacked high for a delightful crunch and sweet finish served with pouring cream

### **~Christmas Pudding Crumble**

Warm Christmas pudding baked under a buttery crumble topping, served with a jug of brandy cream

### **~Orange and Passionfruit Cheesecake (VG)(GF)**

A creamy, zesty cheesecake with bright notes of orange and passionfruit, served with vanilla dairy free ice cream

### **~Gingerbread Crème Brûlée (GF)**

Classic silky crème brûlée infused with warming gingerbread spices, topped with a perfectly caramelised sugar crust and a mini gingerbread man.

### MANAGERS

## FAVOURITE

### **~Trio of Chocolate Cups**

A decadent trio of chocolate desserts served in elegant cups — rich, smooth, and utterly indulgent, served with vanilla ice cream.



# NEW YEARS EVE



Free Entry  
Drag Bingo



Dragoke from 9pm seeing into the new year!

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## **Festive Event Nights**

FRIDAY 5TH  
DECEMBER  
-

TAKE  
THAT  
TRIBUTE

FRIDAY 12TH  
DECEMBER  
-

CHER  
TRIBUTE

FRIDAY 19TH  
DECEMBER  
-

ABBA  
TRIBUTE

*After  
Party*



## **Breakfast with Santa**

**Saturday 6th December**

**£12 per child**

**Unlimited buffet style breakfast, Festive  
Crafts and a Present from Santa**

**Adult buffet breakfast £12pp**

