

2026 christmas  
menu



MERRY  
Christmas

& A HAPPY NEW YEAR



**OPENING HOURS:**

CHRISTMAS EVE: 12 - 23

CHRISTMAS DAY : FOOD BOOKINGS ONLY

DRINKS: 11 - 14:00

BOXING DAY: DRINKS: 12 - 18:00

FOOD: 12 - 17:00

27<sup>TH</sup> - 30<sup>TH</sup>: NORMAL OPERATING HOURS

NEW YEARS EVE: 12PM - 1AM

NEW YEARS DAY: CLOSED

2<sup>ND</sup> JANUARY: NORMAL OPERATING HOURS



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



# FESTIVE FARE



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

Between 23<sup>rd</sup> November and 23<sup>rd</sup> December (excluding Sundays)

2 course £22.95 - 3 course £28.95

## Starter

### ~ Leek & Potato Soup (VG)

A hearty soup of tender leeks and potatoes, slow-cooked for a smooth, comforting finish, served with crusty bread

### CHEF FAVOURITE

### ~ Chicken Liver Pate

Smooth chicken liver pâté served crusty mini loafs, caramelised onion chutney, and mixed leaves

### ~ Prawn & Crayfish Cocktail

Chilled prawns and crayfish tossed in a creamy Marie Rose sauce with crisp lettuce, cucumber, and tomato, finished with fresh lemon and crusty mini loaf

### ~ Sticky Pigs

Succulent pigs in blankets tossed in a sticky honey and wholegrain mustard sauce for the perfect sweet and savoury bite

### ~ Moroccan Cauliflower Bites (VG)

Lightly crisped cauliflower florets seasoned with aromatic Moroccan spices, served with a refreshing yoghurt and mint dip

## Main Course

### ~ Roast Turkey

Traditional roast turkey served with a homemade giant pig in blanket, sage, onion and cranberry stuffing ball, crispy roast potatoes and rich 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

### ~ Salmon & Spinach Wellington

Fillet of salmon wrapped in flaky puff pastry with a spinach filling, served with crispy roast potatoes and a creamy parsley sauce

### ~ Cauliflower, Spinach & Lentil Pie (VG)

A golden pastry pie filled with cauliflower, spinach, and lentils, served with crispy roast potatoes and a rich, flavoursome gravy

### ~ Festive Steak (GFA) + £3

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 to a Ribeye +£6

### 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

### MANAGERS FAVOURITE

### Christmas Tree Mousse Cake

A delicate festive mousse cake crafted in the shape of a Christmas tree, served with smooth vanilla ice cream

### ~ Profiterole Sundae

Golden profiteroles filled with sweet cream, layered with creamy vanilla ice cream and drizzled with rich chocolate sauce for a classic indulgent finish

### ~ Sticky Toffee Christmas Pudding

A festive twist on a classic dessert, served warm with rich toffee sauce and creamy custard

### ~ Rhubarb and Ginger Cheesecake (VG)(GF)

A smooth and indulgent plant-based cheesecake combining sweet rhubarb and warming ginger flavours, finished with a gluten-free biscuit base

### ~ Lemon Tart (GF) (VG)

A classic lemon tart with a crisp pastry shell and zesty citrus filling, served with dairy-free vanilla 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 £70 - Child £35

## Starter

### **Venison & Beef Shin Terrine ~**

A luxurious terrine of slow-cooked beef shin and delicate venison, served with a baked mini loaf, caramelised onion chutney, and a crisp seasonal salad

### **Chickpea Shawarma & Cauliflower Bhaji Croquettes (VG) ~**

Golden, crispy vegan croquettes packed with aromatic Middle Eastern spices, chickpea shawarma, and cauliflower bhaji, served with a cooling mint and herb dip

### **Crab Cakes ~**

Handcrafted crab cakes packed with sweet crab meat, herbs, and seasoning, served with crisp salad, lemon, and a creamy dill mayonnaise

### **Mini Baked Camembert**

(GFA) ~

A warm, creamy baked Camembert served with crispy pigs in blanket dippers and baked mini loafs

### **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

## Main Course

### TRADITIONAL CHRISTMAS CARVERY



A generous selection of succulent, slow-roasted meats carved to order — tender peppered roast beef, juicy Norfolk turkey, minted lamb or a butterbean posh pie (VG).

Served alongside crispy roast potatoes, Yorkshire pudding, Pigs in blankets, sausage meat stuffing, Cauliflower cheese, dauphinoise potatoes, Creamy mash potatoes, seasonal vegetables, and rich, homemade gravy. Perfectly comforting, hearty, and satisfying



## Dessert

### **Brandy Crème Brûlée ~**

A silky-smooth vanilla and brandy-infused crème brûlée, finished with a crisp caramelised sugar crust. Served with a warm mini Christmas pudding on the side for a festive touch

### **After Eight Cookie Dough ~**

A warm chocolate chip cookie dough dessert infused with refreshing mint chocolate flavours, served with vanilla ice cream and a drizzle of rich chocolate sauce

### **Raspberry Gin Cheesecake (VG) ~**

A creamy plant-based cheesecake infused with raspberry and gin flavours, finished with a vibrant raspberry topping and a crisp biscuit base

### **Baileys Tiramisu ~**

A luxurious twist on a classic tiramisu, layered with coffee-soaked sponge, silky mascarpone cream, and the rich, indulgent flavour of Baileys

### **MANAGERS FAVOURITE**

### **Biscoff Apple Cobbler ~**

A comforting dessert of spiced baked apples topped with a golden Biscoff biscuit crumble, served warm with smooth vanilla ice cream



# EVENTS THROUGHOUT DECEMBER:

## Breakfast with Santa

Saturday 12<sup>th</sup> December 9am - 11am

£12 per child

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

Adult buffet breakfast £12pp

## Live music:

FRIDAY THE 4TH - RIHANNON STORER

SATURDAY THE 5TH - KHAILI HUMPHEYS

FRIDAY THE 11TH - PAVLINA KARLO

SATURDAY THE 12TH - LAWRENCE WILLIAMS

FRIDAY THE 18TH - SARAH JAYNE GOODMAN

SATURDAY THE 19TH - RIHANNON STORER



## NEW YEARS EVE

Toast in the new year  
with us!

Live music from 9pm  
- 12am



FREE SHOT AT MIDNIGHT!

