

CHRISTMAS DAY MENU

Set Menu £92.95 | Under 12's £44.95 | Under 6's £19.95

Glass of prosecco or bucks fizz on arrival

APPETISER

Bread, olives & hummus

STARTERS

Roasted butternut soup, crispy sage & toasted seeds ☺

Prawn & smoked salmon cocktail, gem lettuce, cucumber, Marie Rose sauce

Ham hock terrine, piccalilli mayo, watercress & toast

Black bean & sweet potato tacos, guacamole, pink onions ☺

MAINS

Traditional roast turkey, roasties, pigs in blankets, Yorkshire pudding
chestnut stuffing, root veg, cauliflower cheese, sprouts & gravy

8oz Fillet or 12oz Ribeye steak, field mushroom, tomato, chips & salad
and a choice of sauce: Peppercorn or Béarnaise

Pan-fried seabass, caper crushed potatoes,
tenderstem broccoli, chive hollandaise

Vegan nut roast with roasted potatoes & root veg,
spiced red cabbage, sprouts & vegan gravy ☺

DESSERTS

Christmas pudding, brandy custard

Chocolate millionaire's mousse bar, raspberry sauce

Sticky toffee pudding, vanilla ice cream, salted toffee sauce

Lemon cheesecake, raspberry sauce ☺

Mature Cheddar, blue Stilton, chutney, crackers

TO FINISH

Coffee & mince pies

☑ Vegetarian ☑ Vegan

A discretionary service charge will be added to your bill
and fairly distributed amongst the team who prepared and served your meal and drinks.



This menu is only available on the 25th December 2024

**All bookings are required to pay a non-refundable
£25 deposit per head to secure the reservation with full
payment & pre-orders to be with us by 27th November.**

We welcome larger groups, and the flexibility of our restaurant layout and separate private areas enables us to try and seat larger parties together. If you want to discuss your individual requirements, please contact us direct on 01489 861383.

Smaller portions of this menu can be ordered for children under 12. Under 6's can choose from this menu or our regular children's menu to suit their needs.

If you have any allergens or dietary requirements, please let us know at the time of your booking or scan the QR code to see what ingredients may contain allergens. We will always do our best to offer you alternatives or amendments to the menu to suit your needs. However, it's important that you understand that your meal is prepared in food areas where cross contamination may occur.

We work with fresh food, much of which is supplied daily. We are confident in our menu availability but may have to substitute items if there are any unavoidable supply shortages in December.

