



Christmas Menu 2025

Three Course Menu £34.95

Available for Dinner from 5pm

Thursday 4th December – Saturday 20th December 2025

Available for Lunch by request for parties of Twenty Guests or more

Seating from 1:30pm

Starter

- 🍷 (Vg) Butternut Squash, Coconut and Chilli Soup served with Sourdough
- (v) Creamy Pesto and Tarragon Wild Mushroom Bread Cup with Parmesan Shavings
- (A) Flambéed King Prawn Creamy Thermidor and Baby Spinach served with Parmesan Croute
- (v) Honeyed Baked Goats Cheese with toasted Brioche and Fig Chutney

Main Course

- (A) Roasted Turkey Crown with Roasted Herb New Potatoes, Roasted Carrots, Brussels Sprouts, Sage & Onion Stuffing and Pigs in Blankets, served with a Rich Citrus Gravy
- (v) Vegetable Puff Pastry Wellington with Sage & Onion Stuffing, Roasted Herb New Potatoes and Brussels Sprouts, served with Gravy and Cranberry Sauce
- (A) Slow braised Blade of Beef served with Dauphinoise Potato, Mixed Greens, and a Rich Bourguignon Sauce with Smoky Bacon
- Roast Chicken Breast served with Dauphinoise Potato, Mixed Greens, and a creamy Wild Mushroom Tarragon Sauce
- Oven baked Herb crusted Salmon, served over Gnocchi in a Tuscan style creamy Spinach and Sun-dried Tomato Sauce
- 🍷 Thai Red Chicken Curry with Pak Choi, Sugar Snap Peas and Peppers, served with Chilli, Coriander and Cardamom Basmati Rice
- (v) *Vegetarian Option with Paneer / (Vg) Vegan option with Aubergine*

Dessert

- (v)(A) Traditional Christmas Pudding with Vanilla Seed Custard
- (v) Warm Chocolate Brownie and Vanilla Ice Cream
- (v) Panettoni Bread and Butter Pudding with Vanilla Seed Custard
- (Vg) Mango Sorbet served with Passionfruit Liqueur

Advance Bookings will be required to pay a deposit of £10 per head and complete a pre order form to ensure prompt service