

CHRISTMAS DAY

Adults 87.95 / Children 39.95

3 courses, served 25th December 2026

£15pp deposit and pre-order required

Starters

Creamy leek & potato soup, Stilton cheese straws, warm bread and butter (*V)

King prawn & crayfish cocktail, Marie Rose sauce, lemon wedge, brown bloomer and butter (*)

Potted duck leg, toasted sourdough, sticky fig & caramelised onion chutney

Galia melon, pineapple & exotic fruit compote with strawberry & Champagne sorbet (VG/NGCI)

Mains

Duo of salmon & seabass, garlic crushed new potatoes, buttered seasonal greens, crispy fried shallots and parsley & prawn cream sauce

Roast turkey breast, Yorkshire pudding, sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, turkey gravy and cranberry sauce (*)

Roast Sirloin of British beef & Bourguignon sauce, Yorkshire pudding, roast potatoes, green beans in bacon and roast carrot (NGCI)

Sweet potato, cranberry & chestnut strudel, braised red cabbage, glazed carrot, roast potatoes and a rich onion gravy (VG)

Puddings

Christmas pudding, brandy sauce and whipped Chantilly cream

Glazed lemon tart, lemon curd and clotted cream ice cream

Chocolate & cherry cheesecake, mulled berries and vanilla ice cream (VGA/NGCI)

British cheese board with biscuits, apple, celery and Plum Pudding ale & apple chutney

Freshly brewed coffee or tea and warm mince pie

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, (*) Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order.

J.W. LEES