



Festive Menu 2026

2 courses for £31.95

3 courses for £34.95

Available Mon to Sat

Starts on 24th Nov to 23rd Dec 2025

Starters

Duck and port pate

With rocket, onion chutney and homemade focaccia

Buffalo cauliflower bites

*Served with BBQ sauce and mix leaves salad
beetroot pure and pea shoots*

King prawn cocktail

*Dressed in a Marie Rose sauce on a bed of fresh lettuce,
served with homemade focaccia*

Mix vegetable soup V

Topped with croutons and served with focaccia and butter

Breaded crunchy Brie

With cranberry sauce and pea shoots

Mains

Hand carved turkey breast

*Served with sage and onion stuffing, Yorkshire pudding,
garlic and herb roast potatoes, pigs in blankets,
seasonal vegetables and a rich gravy*

Seared fillet of sea bass GF

*With baby potatoes, green beans, broccoli and a creamy caper
& white wine sauce*

Slow roasted pork belly GF

*Decadent pork belly served with mash potatoes,
broccoli and creamy apple mustard sauce*

10oz ribeye steak (£4.00 supplement) GF

*Served with chunky chips, tomato, mushroom and green peas
a choice of one of the sauces: peppercorn, blue cheese or garlic butter*

Sweet Cheesus pie

*Sweet potato, spinach and cheddar cheese pie served with
seasonal vegetables and mash potatoes*

Puddings

Christmas pudding

Traditional Christmas pudding served with rich brandy sauce

Luxurious chocolate profiteroles

*Chocolate dipped profiteroles served with honeycomb ice cream
and rich Belgian chocolate sauce*

Vanilla cheesecake

With a rich berry homemade compote and fresh cream

Cheese board

Brie, blue Stilton, Black Bomber served with celery, grapes, crackers and chutney

Sticky toffee pudding

With clotted cream

Kids Festive menu

3 Courses for £16.95

(10 years and under)

Starters

Garlic bread V

Mix vegetable soup V

Topped with croutons and served with focaccia and butter

Vegetable cucumber & carrots sticks and houmous VG GF

Mains

Hand carved turkey breast

Served with sage and onion stuffing, Yorkshire pudding,

garlic and herb roast potatoes,

seasonal vegetables and a rich gravy

Pizza and fries V

Chicken nuggets & fries

Served with choice of peas or baked beans

Puddings

Christmas pudding with custard

Luxurious chocolate profiteroles

Chocolate dipped profiteroles served with fresh cream

and rich Belgian chocolate sauce

Selection of ice cream (1 scoop)

A non-refundable £10 deposit per diner is required – payable upon booking. Food pre-orders should be submitted 7 days prior to the booking.

DF = Dairy Free - GF = Gluten free - VG = Vegan - V = Vegetarian

*Some dishes can be adapted to be gluten free & dairy free upon request

GF* = Gluten Free - VG* = Vegan - V* = vegetarian

If you have a food allergy or intolerance, please let us know before ordering.