



Starters

Vol-au-vent financière

A short puff pastry filled with Gressingham chicken, pancetta and mushrooms in a white creamy sauce

Smoked salmon mousse

A blend of smoked salmon, cream cheese, fresh cucumber and dill served with crostini

Roasted tomato and red pepper soup VG DF

Topped with croutons and fresh basil

Scallops and black pudding

Pan seared scallops on top of black pudding, nestled on a bed of creamy and minty pea puree

Beetroot and thyme tart VG DF

Topped with candied seeds, rocket, and served on a beetroot & balsamic puree



Mains

Hand carved turkey breast

Served with sage & onion stuffing, Yorkshire pudding, garlic & herb roast potatoes, seasonal vegetables and a rich gravy

Fillet steak GF

Served with dauphinoise potatoes, buttered seasonal vegetables and peppercorn sauce

Duck a l'orange GF

Decadent pan seared duck breast, served with dauphinoise potatoes, red cabbage & apple braise in a rich orange sauce

Salmon en croute

Salmon with a creamy Barber's Cheddar cheese sauce covered in a butter blend puff pastry served with creamy mash potatoes, buttered seasonal vegetables and white wine Velouté

Beetroot and butternut squash Wellington

Served with buttered seasonal vegetables, gravy, Yorkshire pudding, garlic and herb roast potatoes



Puddings

Sticky toffee Christmas pudding

Served with rich brandy sauce

Chocolate Christmas tree

A festive Christmas tree made up of layers of cocoa biscuits, dark and white chocolate mousse, enhanced with a starry dark chocolate icing and a scoop of chocolate orange ice cream

Festive berry Pavlova GF

White chocolate raspberry meringue topped with berries and freshly whipped Mascarpone cream

Passion fruit cheesecake

Served with chocolate orange ice cream

British cheeseboard

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

A full payment is required – payable upon booking. Food pre-orders should be submitted by 1st of December 2025

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

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

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



CHRISTMAS DAY 2026

3 COURSE MENU

£89.95

