



Christmas Lunch Menu

Prawn and crayfish cocktail, marie rose sauce

Whisky laced chicken liver parfait, festive chutney, toasted brioche

French onion soup, gruyere crouton

Fig & goats cheese salad, beetroot, hazelnuts and honey dressing

Roast turkey served with traditional trimmings,

or apricot & cranberry nut roast

herb roast potatoes, yorkshire pudding, brussel sprouts with smoked bacon, fine beans, buttered carrots roasting jus & cranberry sauce

Slow cooked braised pork belly, fondant potatoes,

red cabbage, fine beans , apple cider jus

Steamed salmon fillet, crushed new potatoes, spinach, dill beurre blanc

Christmas pudding, brandy sauce

Hot chocolate fondant, vanilla ice cream

Selection of luxury icecream

2 course £12.95

3 course £15.95

Add a coffee or tea & a mince pie £2.95

Allergy & Intolerance Notice

Management advises that food & drinks prepared here may contain certain food allergen.
Please ask a member of our team for full information.



Christmas Party Menu

Selection of Bread

Smoked salmon tartar, lemon crème fraiche, melba toast

Whisky laced chicken liver parfait, festive chutney, toasted brioche

Crispy breaded brie wedges, caramelised onion & apple slices

French onion soup, gruyere crouton

Roast turkey served with traditional trimmings,

or apricot & cranberry nut roast

herb roast potatoes, yorkshire pudding, brussel sprouts with bacon,

fine beans, buttered carrots, roasting jus & cranberry sauce

Steamed salmon fillet, crushed new potatoes, spinach, dill beurre blanc

Braised lamb shank, garlic mash, tender stem broccoli, red cabbage, rosemary jus

Christmas pudding, brandy sauce

Raspberry cheesecake, berry compote

Hot chocolate brownie, toffee ice cream, chocolate sauce

Coffee and minced pie

Monday - Thursday: 2 course £24.95, 3 course £29.95

Friday & Saturday: 2 course £26.95, 3 course £31.95 includes Live Music or DJ

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Christmas Day Menu

Mulled wine and canapés on arrival

Selection of Bread

Oven baked smoked camembert, red onion marmalade, toasted garlic and rosemary ciabatta

King prawn & crayfish cocktail, marie rose sauce

Whisky laced chicken liver parfait, festive chutney, toasted brioche

Broccoli & stilton soup

Roast turkey served with traditional trimmings,

or apricot & cranberry nut roast

herb roast potatoes, Yorkshire pudding, brussel sprouts with smoked bacon,

fine beans, buttered carrots roasting jus & cranberry sauce

Slow cooked rib of beef , dauphinoise potato, tender stem broccoli, wild mushroom sauce

Seabass fillet, chilli, lemon & spinach linguini

Butternut squash, spinach, pine nut & goats cheese en croûte, seasonal vegetables and parsley liquor

Lemon cheesecake, berry compote

Christmas pudding, brandy sauce

Black forest trifle

Cheese Sharing platter for 4 + £12.95

Coffee and mince pie

£74.95 per person

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New Years Eve menu

Fizz & canapé reception

Salmon gravadlax, lemon crème fraiche, melba toast

Wild mushroom & tarragon soup, truffle oil

Goat cheese & fig salad, beetroot, hazelnuts, honey dressing

Lime sorbet

Fillet of beef wellington, dauphinoise potato, medley of winter vegetables,
red wine & wild mushroom jus

Steamed cod loin, warm vegetable salad, sauce choron

Roasted chestnut, spinach & blue cheese en croûte, potato & vegetable niçoise,
parsley liquor

Braised lamb shank, champ mash, tender steam broccoli, rosemary jus

Vanilla cheese cake, berry compote

Hot chocolate fondant, vanilla ice cream

Apple & cinnamon crumble tart, crème anglaise

Coffee/ tea & petit fours

£59.95 per person

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