

CHRISTMAS DAY

Adults 94.95 / Children 45.95

3 courses, served 25th December 2026

£15pp deposit and pre-order required

Starters

Parsnip & apple soup, spiced croutons, coriander oil, warm bread and butter (*VGA)

Confit duck leg, braised red cabbage, orange & blackberry sauce (NGCI)

Smoked haddock & prawn rilette, toasted sourdough, capers and lemon (*)

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

Mains

Baked salmon fillet, prawn & crab croquette, garlic crushed new potatoes,
buttered seasonal greens & parsley and Gran Moravia cream sauce

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

Medallions of beef fillet, fondant potato, parsnip mash, confit garlic and a caramelised
onion & Malbec sauce (NGCI)

Butternut squash, apricot & sage nut roast, roast potatoes, seasonal vegetables,
vegan gravy and cranberry sauce (VG)

Puddings

Christmas pudding, creamy rum sauce and brandy butter

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

Lemon posset, honey baked granola, raspberries and cream (*)

British cheese board with biscuits, apple, celery & Plum Pudding ale & apple chutney (*)

Freshly brewed coffee or teas with 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.

