

Christmas

M E N U

Monday 30th November 2026 to
Wednesday 23rd December 2026

3 Courses £29.95

£15 deposit per person to be paid at time of booking, this is non-refundable or non-transferable within 48 hours of your booking.

STARTERS

Prawn Cocktail

Iceberg lettuce, cherry tomatoes, Marie rose sauce, lemon wedge
served with crusty bread

Winter Vegetable Soup (V)

Served with warm baguette & butter (GF & VE option available)

Mini Duck Spring Rolls

Served with a salad garnish & hoisin sauce

Breaded Halloumi Sticks (V)

Served with a salad garnish & sweet chilli sauce

MAINS

Traditional Roasted Turkey or Roasted Beef

Served with homemade roasted potatoes, pigs in blankets,
roasted parsnips, sage & onion stuffing, Yorkshire pudding,
seasonal vegetables & our gravy (GF option available)

Roasted Salmon Fillet

Served with creamy mashed potatoes, garden peas,
homemade tarragon cream sauce

Cumin, Butternut Squash & Lentil Wellington (V) (VE option available)

Served with homemade roasted potatoes, roasted parsnips,
sage & onion stuffing, Yorkshire pudding, seasonal vegetables
& vegetarian gravy (Vegan option available)

DESSERTS

Yule Artic Roll (V)

Served with raspberry sauce

Traditional Christmas Pudding (V) (GF option available)

Served with brandy sauce

Chocolate Truffle Torte (V)(GF) (VE option available)

Served with vanilla ice cream

Peach & Strawberry Trifle (V)