

Festive Menu

Available 30th November - 24th December 2026

Pre-order required for groups of 8 or more

STARTERS:

BUTTERNUT SQUASH SOUP

Served with warm bread & topped with crispy pancetta - (gf, V & Ve available)

HAM HOCK TERRINE

Pressed terrine of slow cooked ham hock with mustard & honey served with piccalilli - (gfa)

PRAWN COCKTAIL

Juicy prawns in a classic Marie Rose sauce, served with baby gem lettuce & sliced brown bread - (gfa)

CREAMY GARLIC MUSHROOMS

Mushrooms marinated in wine served with creamy garlic sauce. Served with bread. - (V) (gfa)

MAINS:

TRADITIONAL ROAST TURKEY

Roast turkey, roast potatoes, seasonal vegetables, pigs in blankets, stuffing & rich gravy (gfa)

LAMB SHANK (£2.00 Supplement)

Slow-cooked lamb shank. A melt-in-the-mouth classic. Served with mashed potato, seasonal vegetables & rosemary gravy -

SALMON FILLET

Served with seasonal vegetables, mashed potato & an English pea, pancetta & white wine butter sauce - (gf)

VEGETARIAN FILO PARCEL

Butternut squash and lentils wrapped in filo pastry, topped with cumin seeds. Served with cranberry infused gravy - (Ve available)

DESSERTS:

CHRISTMAS PUDDING

With orange syrup & brandy cream (V)(gf)

FESTIVE TRIFLE

With mulled berries, panettone, vanilla custard, whipped cream & shortbread crumb

CHRISTMAS PAVLOVA

With cranberries, orange & spiced nuts - (gf)

DARK CHOCOLATE TRUFFLE TORTE

With black cherry compote & pouring cream - (gf)

2 COURSES £28.95 / 3 COURSES £32.95