Festive Dining Menu 2026

Starter & Main Course 26.95 | Add Dessert +6.95

Starter Course

Hot Honey Roasted Parsnip Soup |Gf*|Ve*|
Served with granary bread & butter.

Breaded Wedges of Brie
Rocket salad & cranberry sauce dip

Merlot Poached Pear |Gf*|Ve*|
Roasted walnut salad with balsamic dressing

Chicken Liver Pate |Gf*|
Toasted granary bread, mixed leaves salad and caramelised red onion chutney

Main Course

Traditional Turkey Crown |Gf*|
Roasted potatoes, kilted chipolatas, roasted sage & onion stuffing, traditional sprouts, carrots & cranberry jus

The Park Bistro Festive Feast Burger
Two hand pressed beef patties in warm brioche with warm breaded Camembert, cranberry glaze, baby gem lettuce & house burger sauce, topped with a piggy in blanket and served with farmhouse fries and coleslaw

Cranberry Glazed Salmon Fillet |Gf*|
Served on a bed of roast potatoes & house seasoned roasted root vegetables.

Winter Pork Fillet
Wrapped in smoked bacon, caramelised apple, gratin potatoes, carrots & apple sauce

Butternut Squash & Lentil Wellington |Ve*|
Roasted potatoes, carrots & sprouts

Dessert Course

Winter Berry Cheesecake |Gf*|Ve*|
Vanilla cheesecake with winter berry compote.

Traditional Christmas Pudding |Gf*|Ve*|
Juicy sultanas, cider & spiced rum, served with warm brandy sauce

Cinnamon Waffle
Warm Belgian butter waffle, cinnamon sugar, vanilla ice cream

Dark Chocolate & Orange Tart |Gf*|Ve*|
Served with pouring cream

|Gf*| Can be prepared Gluten free with adaptations

|Ve*| Can be prepared Vegan with adaptations
Please make us aware of ANY allergens when placing order

We do not automatically add on a service charge to bills. Instead we allow guests to add this on when making payment.
All gratuities are greatly appreciated by our team, we thank you very much for the kindness.