

CHRISTMAS DAY MENU

ADULTS 3 COURSES £74.95 | CHILDRENS 3 COURSES £37.95

STARTERS

Ultimate Prawn Cocktail (GF)

Indulge in the ultimate seafood delight with our signature Prawn Cocktail! North atlantic prawns served on baby gem lettuce with cherry tomatoes, avocado and cocktail sauce finished with Jumbo King Prawns.

Chicken Liver Pâté Laced with Scotch Whisky

Silky-smooth chicken liver pâté, delicately infused with Scotch whisky for a rich, warming depth of flavour. Served with toasted warm bread for the perfect pairing.

Red Pepper & Tomato Soup (VE) (ask for GF)

Experience the vibrant flavours of the Mediterranean a harmonious marriage of ripe tomatoes and smoky red peppers that will awaken your taste buds served with fresh bread.

Crispy Coated Camembert (V)

pure cheesy delight with our Crispy Coated Camembert; a heavenly appetizer that combines the creaminess of Camembert cheese with a delectably crunchy outer layer. Served with chilli jam.

THE MAIN EVENT, CHRISTMAS CARVERY

Celebrate the joyous spirit of Christmas with our bountiful Christmas Carvery, an opulent culinary extravaganza. With choices of Welsh Lamb, Wiltshire Roasted ham, Red Tractor Farm Assured turkey, Scotch Beef Topside or a meat free Mediterranean Vegetable Tart. Served with a selection of seasonal vegetables, Yorkshire puddings, our famous all meat stuffing and homemade roasties from our carvery deck. Indulge in a feast fit for royalty! *Gluten free & Vegan options available*

DESSERTS

Salted Caramel Chocolate Tart (V)

Chocolate pastry case filled with smooth salted caramel & rich dark chocolate ganache, lightly dusted with cocoa & served alongside indulgent triple chocolate ice cream.

Boozy Christmas Pudding (GF) (V)

Traditional Christmas pudding made with almonds, laced with rum, sherry & brandy, topped with brandy cream.

Christmas Cheese Board (V)

A gourmet selection of artisanal cheeses including French Brie, Mature Cheddar, Wensleydale & Cranberries, Red Leicester & Mature Blue Stilton®

Raspberry & Gin Cheesecake (GF) (VE)

A gluten-free biscuit base topped with a smooth, cold-set vegan vanilla cheesecake, finished with juicy raspberries in a vibrant raspberry & pink gin glaze.

Childrens Menu

STARTERS

Prawn Cocktail

North atlantic prawns served on baby gem lettuce with cherry tomatoes and cocktail sauce.

Chicken Strips

Strips of chicken breast meat coated in a crispy southern fried coating, topped with BBQ sauce.

Mozzarella Sticks (V)

Cheesy, gooey mozzarella sticks wrapped in a crispy golden coat — perfect for dunking into tasty tomato dip!

Highland Vegetable Soup (VE) (ask for GF)

Hearty highland vegetable soup with lentils and barley. Served with fresh bread.

KIDS CARVERY

Choice of all of the meats. Served with a selection of seasonal vegetables, Yorkshire puddings, our famous all meat stuffing and homemade roasties from our carvery deck. *Gluten free & Vegan options available*

PUDDINGS

Fondant Bakewell Tart (VE)

A yummy baked sponge in a sweet pastry case, hiding a gooey surprise of plum & raspberry jam in the middle.

Brookie Cup (V)

The best of both worlds! A gooey brownie and a chewy cookie baked together in one yummy cup. Served warm and gooey, with ice cream.

Sticky Toffee Pudding (GF) (V)

Date & toffee flavoured gluten free sponge with a sticky toffee sauce & custard.

Chocolate Christmas Tree (V)

A festive treat of layered cocoa sponge with rich dark chocolate mousse, topped with a second cocoa sponge and finished with a smooth white chocolate mousse crafted in the shape of a Christmas tree.