

* Christmas Day Menu *

ADULTS 3 COURSES £68.95 | CHILDRENS 3 COURSES £36.95

STARTERS

Ultimate Prawn Cocktail (ask for 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.

Duck Rillettes (ask for GF)

A luxurious pâté crafted from tender, lightly seasoned shredded duck and succulent pork, delicately infused with a whisper of gin. The perfect balance of rich, savory flavors with a subtle botanical finish. Served with fresh toast.

Butternut & Sage Soup (VE) (GF)

A velvety blend of roasted butternut squash, sweet carrots, and tender potatoes, infused with fragrant sage. This hearty soup captures the warmth of winter in every spoonful. 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

Decadent Chocolate Christmas Tree (V)

A festive Christmas tree made up of layers of cocoa biscuit, dark chocolate and white chocolate mousse, enhanced with a starry dark chocolate icing

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)

Indulge in a dreamy slice of this gluten-free, vegan cheesecake, where creamy layers meet the vibrant tang of fresh raspberries and a hint of botanical gin.

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.

Garlic & Herb Ciabatta (V)

White ciabatta bread topped with a blend of oils, roasted garlic, thyme & oregano with garlic mayo.

Vegetable Spring rolls (VE) (GF)

Perfectly crisped spring rolls, packed with a vibrant mix of fresh vegetables. Paired with a tangy dipping sauce.

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

Christmas Apple Crumble (V)

Sliced Bramley Apple Filling topped with warm Crumble. Served with Ice cream or Custard.

Chocolate Fudge Cake (VE)

Two layered vegan chocolate sponge filled & covered with a vegan chocolate icing and vegan ice cream.

Cookies & Cream Cheesecake (V)

Chocolate biscuit base topped with a creamy white chocolate baked cheesecake finished with pieces of Oreo

Chocolate Filled Mini Churros (V)

Irresistible mini churros, perfectly crisp on the outside and filled with a luscious, chocolate center.