

STARTERS

Caramelised pear & feta salad, with spiced honey, prosciutto, toasted pine nuts, baby herbs & balsamic (V) (GF) 🌶️

Roasted parsnip & wild garlic soup with rustic bread & rosemary oil (V)

Smoked ham hock, maple & thyme terrine, herb roasted crostinis & festive chutney

MAINS

Slow roasted beef. Overnight brisket with fresh herbs, roasted shallot, pig in blanket, Yorkshire pudding, festive vegetables, roast potatoes & pan juice gravy (GF available)

Baked honey figs, goats cheese, walnuts, charred asparagus, sweet potato medallions & port reduction (GF) (V)

Butter roasted turkey breast with winter herbs, cranberry & sage stuffing, pig in blanket, Yorkshire pudding, festive vegetables, roast potatoes & pan juice gravy

Slow roasted lamb shank with roasted shallots, pig in blanket, Yorkshire pudding, festive vegetables, roast potatoes, red wine & rosemary sauce (Supp. +£5)

Herb crusted fillet of salmon, root vegetable bake, charred asparagus, vine tomatoes, lemon & dill cream sauce (GF)

DESSERT

Sticky festive pudding with Baileys caramel sauce, vanilla bean ice cream & cinnamon sugar (V)

Amaretto glazed peaches, rustic crumble, toasted almonds, vanilla bean ice cream (V)

Soft baked cookie dough, brownie shards, blackcurrant ice cream, dark chocolate & festive orange sauce (V)

Lemon, lime & ginger pavlova, fresh berries & ginger syrup (V) (GF)



2 Course £33 / 3 Course £37

Festive menu available Wednesday 3rd Dec – Saturday 20th Dec 2025
(Wednesday to Saturday only)

£10 non-refundable deposit required per person to secure the date & time.

At least 24hrs notice required for meal cancellation or full balance will still be required on the day of the booking.

FESTIVE OPENING HOURS

Christmas Eve – 12pm – 11pm (Food 12pm – 9pm)

Christmas Day – 12pm – 2.30pm (no food)

Boxing Day – 12pm – 7pm (Food 12pm – 5pm)

27th – 12pm – 11pm (Food 12pm – 9pm)

28th, 29th & 30th – 12pm – 9pm (Food 12pm – 7pm)

New Years Eve – 12pm – 10pm (Food 12pm – 7.30pm)

New Years Day – 12pm – 7pm (Food 12pm – 5pm)



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Christmas Menu

2025



Booking Name:

Date & Time of Booking:

Contact Tel:

No. of guests:

Deposit Amount & Receipt No:

Please use the form to place your pre-order. A non-refundable deposit of £10 per person will be required to confirm you booking. Menu and deposit must be returned together. Please let our team know of any food allergies. **Food is prepared in an environment containing nuts.**

Guest Name >>>

STARTERS

Pear & Feta Salad

Soup

Ham Terrine

MAINS

Roast Beef

Baked Figs

Roast Turkey

Lamb Shank

Salmon

DESSERTS

Festive Pudding

Ameretto Crumble

Cookie Dough

Pavlova