



Christmas Day Menu

Savour the festive season with our specially curated 3 course menu at £140 per person. Advance booking is essential for Christmas Day 2026, secured with a non-refundable deposit of £50 per person.

Please advise us of any dietary requirements or allergies at the time of booking.

One sitting: 12pm – 3pm.

Enjoy a glass of Bucks Fizz or Prosecco on arrival and let our warm hospitality, elegant surroundings and exquisite dishes make your Christmas celebration truly memorable.

STARTERS

TRADITIONAL SALMON & PRAWN COCKTAIL
in Marie Rose sauce

FILLET OF BEEF CARPACCIO
with rocket, parmesan, celeriac slaw & truffle oil

PARSNIP SOUP
infused with aromatic warm spices & served alongside Noa Bakehouse bread

CREAMY GARLIC WILD MUSHROOMS
on toasted brioche, finished with chives & truffle oil

MAINS

All served with vegetables, stuffing balls, roast potatoes, cauliflower cheese, pigs in blankets, Yorkshire puddings and lashings of gravy.

ROAST BEEF TITAN
Toro – 16oz Prime Manx Steak, cooked to your liking

TURKEY & HAM TITAN
succulent bronze turkey breast and dry cured ham

BEEF WELLINGTON
fillet of beef, pate & mushrooms, in puff pastry with a port jus

ROAST FILLET OF SALMON
with lemon & chive butter

ROAST BUTTERNUT SQUASH
stuffed with Mediterranean vegetables on tomato & basil coulis

DESSERTS

CHOCOLATE ORANGE DEANEZZE

CHRISTMAS PUDDING
with Brandy sauce

MANX FUDGE CRÈME BRÛLÉE
TRADITIONAL SHERRY TRIFLE

