£69.99 Per Adult | £34.99 Per Child

ADULT'S CHRISTMAS DAY MENU

Starters

Tomato Soup (v)
Served with croutons and bread roll and butter (ngc available)

Prawn Cocktail
Lettuce & avocado bed topped with prawns, salmon trimmings, with seafood sauce, tomato, lemon wedge and chives with bread and butter (ngc available)

Baked Camembert (v)
Mini baked camembert served with toast, butter, onion chutney & salad garnish (ngc available)

Burrata Bocconcini (v)
Italian cow's milk cheese with a solid outer shell with a soft centre, served on a leafy salad with balsamic glaze alongside a bread roll with butter

Ham Hock Terrine
Ham hock, carrot & mustard terrine served with toast, butter, onion chutney & salad garnish (ngc available)

Main Meal

Carrot Wellington (v) (ve)
Carrots, mushrooms, spinach and sunflower seeds with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case, served with baby parsnips, Brussel sprouts, Chantenay carrots, red cabbage & apple, roast potatoes, gravy and cranberry sauce

Turkey Dinner
Roast turkey served with stuffing, pigs in blankets, Brussel sprouts, Chantenay carrots, baby parsnips, Yorkshire pudding, red cabbage & apple, roast potatoes, gravy & cranberry sauce

Beef Feather Blade
Beef feather blade slow-cooked with a salt & pepper seasoning, served with a pig in blanket, stuffing, Chantenay carrots, broccoli, mash potato, roast potato, red cabbage & apple, Yorkshire pudding and gravy

Minted Lamb Shank
Slow-cooked lamb shank marinated with rosemary and mint, served with Chantenay carrots, broccoli, a pig in blanket, stuffing, red cabbage & apple, mash potato and a Yorkshire pudding

Salmon Fillet (ngc)
Skin-on salmon fillet, topped with a lemon wedge, served with hollandaise sauce, buttery new potatoes, broccoli, baby parsnips and Chantenay carrots

Desserts

Chocolate Fondant (v)
Chocolate Fondant featuring a walm gooey centre that ooze velvety chocolate served with ice cream or custard

Christmas Pudding (v)
crafted without the gluten yet full of traditional cider, rum and spice flavours served with custard or ice cream

Chocolate & Raspberry Tart (v) (ve) (NGC) Tart
Vegan and Gluten free crunchy chocolate biscuit base and rich, creamy chocolate and raspberry filling

Tiramisu slice (v)
Authentic Italian tiramisu, crafted in Italy with rich, velvety zabaglione cream layered over delicate coffee-soaked sponge

Chocolate Tart (v)
French chocolate tart featuring a crispy butter pastry shell filled with rich, smooth dark chocolate ganache

To Finish

Mince Pie with Brandy Butter
Served after your dessert with your choice off coffee or pot of tea

hot drink option
choose your hot drink after your dessert

Extras

Cheese Board - £8 per person

Arrival Glass of Fizz - £4 per person

10% discount on wine if ordered at time of pre-order and ordering 4 or more bottles

CHILDREN'S CHRISTMAS DAY MENU

Starters

Garlic Bread Fingers
With mayo dip

Tomato & Basil soup
With bread & butter

Vegetable Sticks
With tomato dip

Main Meal

Children's Traditional Christmas Dinner
Roast turkey, Brussel sprouts, roast and mash potatoes, carrots, stuffing, red cabbage & apple, Yorkshire pudding, pig in blanket and gravy

Chicken Chunks
6 battered chunks. Please choose from 2 veggies or 1 side and 1 veggie.

Fish Fingers
4 fish fingers. Please choose from 2 veggies or 1 side and 1 veggie.

Sausages
3 sausages (vegan available). Please choose from 2 veggies or 1 side and 1 veggie.

Desserts

Chocolate Brownie
Served warm with vanilla ice cream

Fruit Cocktail
Strawberry, peach & pear with strawberry sauce

Ice Cream
soft serve vanilla ice cream with a choice of chocolate or strawberry sauce topping

Mince Pie
with a choice of ice cream or custard

All bookings and pre-orders must be received by 12th November 2026. We require a non-refundable deposit of £15 per person at time of booking. Any balances must be paid in full before 19th November 2026 or you may lose your booking.

Allergy information is available upon request.
(v) - suitable for vegetarians | (ve) - suitable for vegans | (ngc) - non-gluten containing

Vegetarian · Gluten · Sesame Seeds · Celery · Spicy · Crustaceans · Eggs · Lupin · Milk · Mollusc · Mustard · Nut · Peanut · Soy · Sulphites ·