2 Courses: £29.95 Per Person | 3 Courses: £33.95

CHRISTMAS FAYRE MENU

Available from 24th November 2026 until 1st January 2027*
2 Courses: £29.95 Per Person | 3 Courses: £33.95

STARTERS

Mini Camembert (v)
Baked camembert and rosemary, served with onion chutney, rocket & toast with butter

Grazing Board (v)
Peppadew peppers, artichoke, olives, stilton, balsamic onions, rocket and chilli jam served with bread & butter roll

Soup (v) (ve) (ngc)
Tomato and basil soup served with bread & butter (please specify if NGC is required)

Brandy Pâté (ngc)
Chicken liver and Brandy pâté served with onion chutney, rocket and 2 slices toast & butter

Charcuterie Board
Fennel @ napoli salami, speck ham, peppadew peppers, artichoke, olives, rocket, bread & butter roll and chilli jam

MAIN COURSES

Salmon Fillet (ngc)
Skin-on salmon fillet, served with baby potatoes, broccoli, garden peas, salad garnish and hollandaise sauce

Santa's Pizza
12" stone baked pizza base topped with tomato and herb sauce, Fior di Latte Mozzarella, blue cheese, Turkey, sausage meat, streaky bacon, red onions, stuffing & cranberry sauce

Jingle Bells & Whistles Burger
Buttermilk Turkey burger topped with sausage patty, smoked streaky bacon, blue cheese, crispy onions, mayonnaise, pickled red cabbage & cranberry and mulled wine sauce sandwiched between a burger bun and skewered with a pig in blanket. Served with skin on fires and giant onion rings.

Roast Turkey
Roast turkey served with Yorkshire pudding, Brussel sprouts, stuffing, pig in blanket, carrot, roast and mashed potatoes and gravy

Sweet Potato & Chickpea Loaf (v) (ve)
Sweet potato, chickpeas, red lentils, caramelised onions and mixed seed loaf, served with Brussel sprouts, mashed potato, carrot, Yorkshire pudding & gravy

DESSERTS

Christmas Pudding (v) (ve) (NGC)
Crafted without Gluten yet full of traditional cider, rum and spice flavours. Served with custard (ngc) (v) or (ve) if without custard.

Sticky Toffee Pudding (v) (ngc)
Date & toffee sponge with a sticky toffee sauce, served with your choice of ice cream or custard

Tartelette au Citron (v)
French lemon tart - a crisp all-butter pastry shell filled with smooth, zesty lemon curd served with ice cream or custard

*except 25th December 2026.
(v) - suitable for vegetarians | (ve) - suitable for vegans/vegan option available | (ngc) - non gluten containing

Terms & Conditions: All bookings must be made at least 72 hours in advance. No booking will be confirmed unless accompanied with a pre-order and £5 non-refundable deposit per person. Ask a member of the team to view our allergen information. Please advise the team of any dietary requirements before ordering. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. † Fish, poultry and shellfish dishes may contain bones and/or shell. Our dishes are prepared in our kitchen where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

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