

CHRISTMAS DAY

£75 per person

Starters

Cold Smoked Salmon
with horseradish creme fraiche, baked
beetroot & tarragon

King Prawn Cocktail
with tomato & chilli sugo, roasted
sweet potato puree

French Onion Toast
with madeira gravy, melted camembert
& cranberry sauce

Ultimate Christmas Bruschetta
confit madeira onion gravy, pigs in blankets,
sprout crisps & cranberry syrup

Pulled Ham Hock
Dijon Mustard, Parsley, Gherkin, Sour
Dough

Chestnut Mushroom Fritto
panko bread crumbed mushrooms,
garlic & chive sour cream

Christmas Day Carvery

Our Christmas Day carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, pigs in blankets, seasonal greens, stuffing & rich gravy

Prime Roast Beef
seasoned slow roasted beef

Honey Glazed Gammon
honey & mustard glazed gammon

Hand Carved Turkey Breast
succulent turkey breast

Butternut Squash Roulade
cranberry & chestnut mushrooms

Alternatively, choose one of our chef's specials

Slow Cooked Pork Belly
clementine, braised red cabbage &
apple, "champ" mashed potatoes

Salmon Wellington
crushed herby potatoes, grilled tender
stem broccoli & hollandaise

Fancy Mushroom & Tarragon Hot Pot
with sliced lyonnaise potatoes &
grilled tenderstem broccoli

Desserts

Classic Christmas Pudding
with brandy sauce & redcurrants

Layered Cheesecake
golden layered salted caramel cheesecake

Chocolate Clementine Mousse
with vanilla gelato & chocolate crumb

Sticky Toffee Pudding
caramel sauce & vanilla gelato

Terms & Conditions

Deposit & Pre-Payment - All bookings require a non-refundable £25 deposit per person with full pre payment by 1st of December. Bookings are considered provisional and not confirmed until a deposit payment has been received. Pre-payments are non-refundable but can be transferred to another date as per our cancellation policy.

Cancellations - If cancelled before 14th December the full amount can be transferred for use on another date. If cancelled after 14th December a cancellation fee of £25 per person will be charged and the remaining balance can be transferred for use on another date up to 31st March 2026, cancellation within 48 hours or no shows will be charged the full amount.

Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December.

Service Charge - All Christmas Day bookings will have a discretionary 12.5% service charge added to the final bill. Please make our team aware of any allergies. GF Gluten Free VG Vegetarian

KIDS CHRISTMAS DAY

£37.50

for under 13's

Starters

Squash Soup

Garlic Bread

Prawn & Crayfish Cocktail

Cauliflower Fritters

Mains

Kids Christmas Day Carvery

Our chefs have prepared the perfect Christmas day carvery, with premium roast meats & plant based alternatives. Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing, rich gravy & pigs in blankets

Prime Roast Beef

seasoned slow roasted beef

Hand Carved Turkey Breast

succulent turkey breast

Honey Roast Gammon

honey & mustard glazed

Butternut Squash Roulade

chestnuts, cranberries & mushrooms

Alternatively, choose one of our guest favourites

Chicken Goujons

Served with fries & baked beans

Fish Fingers

Served with fries & baked beans

Desserts

CHOCOLATE BROWNIE

served with vanilla ice cream

GELATO BY GERLATO

One scoop served with wafer cone