

Christmas day

MENU

25TH DECEMBER 2026
BOOKINGS NOW OPEN

STARTERS

SPICED CARROT AND LENTIL SOUP,(V) (GFA) - SERVED WITH WARM BREAD ROLL.

CHICKEN LIVER PARFAIT - WITH TOASTED BREAD AND CRANBERRY CHUTNEY..

SMOKED SALMON PHILADELPHIA,(GF) - SALMON SLICES STUFFED WITH PHILLIDEPHIA AND DILL.

GOATS CHEESE SALAD,(VG,GF) - SERVED WITH BETROOT WALNUTS

MAINS

ROAST TURKEY,(GFA) - SERVED WITH ALL THE TRIMMINGS.

SLOW ROASTED STRIPLOIN(GFA) - SERVED WITH SEASONAL VEGETABLES AND CREAMY MASH AND RED WINE PORT JUS.

ROASTED COD LOIN,(GFA) - HERB PARMESAN CRUST,POTATO FONDANT,ASPARAGUS AND PARSLEY SAUCE.

BUTTERNUT SQUASH RISOTTO,(VG,GF) - WITH PARMESAN AND CRISPY SAGE

DESSERTS

CHRISTMAS PUDDING - SERVED WITH BRANDY SAUCE.

BAILEYS CHEESECAKE - SERVED WITH WARM CHOCOLATE

STICKY TOFFEE PUDDING - SERVED WITH ICE CREAM.

CHEESEBOARD - CHEDDAR,STILTON,BRIE,CRACKERS WITH RED ONION CHUTNEY.

ADULT £75
PER ADULT

CHILDREN £40
PER CHILD