FESTIVE SET MENU

2026

AVAILABLE 1ST–24TH DECEMBER

TWO COURSES £30 | THREE COURSES £35

PRE-ORDER ONLY

STARTERS

Traditional Prawn Cocktail GFA
Prawns, avocado & orange vinaigrette dressed salad with Marie Rose sauce, served with sourdough bread, butter & lemon

Deluxe Seafood Cocktail GFA +£4
Prawns, smoked salmon & avocado with orange vinaigrette dressed salad & Marie Rose sauce, served with sourdough bread, butter & lemon

Chicken Liver Pate GFA
Smooth chicken liver parfait topped with thyme-infused butter, served with toasted brioche & caramelised red onion chutney

Thai Vegetable Spring Rolls V
Sweet chilli, coriander & lime dipping sauce

Slow-Cooked Pork Belly Bites GF
Sticky five-spice BBQ glaze with orange & cardamom, spring onion & pickled chilli

Soup of the Day GFA
Toasted bread & butter

MAINS

Roast Turkey GFA
Roast potatoes, honey-roasted parsnips, pigs in blankets, stuffing, Yorkshire pudding, seasonal vegetables & rich gravy

Slow-Cooked Lamb Shank GFA
Braised in red wine, garlic & herbs, served with roast potatoes, honey-roasted parsnips, pigs in blankets, stuffing, Yorkshire pudding, seasonal vegetables & rich gravy

Roasted Salmon Fillet GFA
Creamy spinach Florentine sauce, crushed new potatoes & seasonal vegetables

Mushroom, Leek & Cheese Pie V, GFA
Creamy mash, seasonal vegetables & rich veggie gravy

32-Day Matured 10 oz Black Gate Sirloin +£6
Triple-cooked chips, confit mushroom, beef tomato & peppercorn sauce

VEGAN OPTIONS AVAILABLE BY PRE-ORDER

DESSERTS

Christmas Pudding V
Rich brandy custard

Classic Italian Tiramisu V
Espresso & Marsala-soaked sponge, mascarpone cream & cocoa

Winter Berry Eton Mess V, GF
Crushed meringue, vanilla Chantilly cream & winter berry compote

Signature Brioche Bread & Butter Pudding V
Brioche bread baked in homemade vanilla-cinnamon custard, topped with Biscoff crumb & served with crème anglaise

Trio of Homemade BOOZY Ice Creams 18+ V, GF
Baileys, rum & chocolate, brandy & salted caramel ice creams, served in a homemade brandy snap basket with salted caramel sauce

Cheeseboard V
Two selected cheeses, savoury biscuits, celery, grapes & red onion chutney
Add a glass of Port +£4

V - Vegetarian | VE - Vegan | GF - Gluten-Free | GFA - Gluten-Free Available

PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING. DISHES MARKED GFA REQUIRE ADVANCE NOTICE. SOME DISHES ARE PREPARED USING GENETICALLY MODIFIED SOYA BEAN OIL. A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.