



Christmas MENU

28th November to 24th December 2025

Starter

Spiced Carrot and Lentil Soup (V/VG/GF)
Served with Bread or Gluten-Free Bread.

Traditional Prawn Cocktail (GF)
In a Bloody Mary Sauce, served with Bread or Gluten-Free Bread.

Rosemary Panko Camembert Bites (V)
With Cranberry & Port Compote & Pickled Shallots.

Prosciutto Wrapped Chicken & Leek Terrine (GF)
With Spiced Pears & Micro Herbs.

Main

Traditional Roast Turkey
With Roast Potatoes, Pigs in Blankets, Oatmeal Stuffing,
Roasted Root Vegetables, Brussel Sprouts & a Rich Gravy.

Slow-Cooked Gammon in Cola
With a Maple & Mustard Glaze, Roast Potatoes, Braised Red Cabbage, Cauliflower Cheese,
White Pudding Bon Bon, Roast Root Veg, Tender Stem Broccoli & a Rich Gravy.

Fillet of Seabass (GF)
With Roasted Vegetables Couscous & a Lemongrass & Coconut Sauce.

Lentil Loaf (V/VG/GF)
With Garlic Mash, Rainbow Carrots & a Balsamic Onion Gravy.

Dessert

Sticky Toffee Pudding (V)
With Spiced Apple Butterscotch Sauce & Pouring Cream or Vanilla Ice-Cream.

Christmas Pudding (V)
With Mulled Berries, Brandy Custard & Vanilla Ice-Cream.

Black Forest Sundae (V/VG/GF)
Cherry Ripple Ice-Cream, Cherry Compote, Chocolate Fudge Cookies,
Chocolate Sauce, Cream & Maraschino Cherry.

After Eight Cheesecake (V/GF)
With Raspberry Coulis & Vanilla Ice-Cream.

2 Courses: £30.50

3 Courses: £39.00