

Festive Menu

£29.95 Per Person

Served from Tuesday 2nd December 2025 – Tuesday 23rd December 2025
Booking essential & pre-order required
Please note that the menu is not available on Sundays - this is reserved for our
Festive Carvery.

Starters

Festive Soup (Ve)
Warm crusty bread

Chicken Liver Parfait
Toasted sourdough & red onion chutney

Goats Cheese & Spinach Stuffed Mushroom (V,N)
Topped with pistachio crumb & mixed leaf salad

Smoked Salmon & Prawn Parcel
Dill crème fraîche

Mains

Traditional Festive Turkey
All the classic trimmings

Slow Braised Beef Cheek
Horseradish mash & roasted root vegetables

Homemade Fish Pie (N)
Topped with creamy mash & a festive crumb

Vegan Winter Tart (Ve)
Boiled new potatoes & crispy salad

Desserts

Classic Christmas Pudding
Brandy sauce

Chocolate Yule Log
Homemade cherry gelato

Mince Pie Crème Brûlée
Boozy rum & raisin gelato

Trio of Cheese
Celery, grapes & biscuits

New Years Eve

Join us for the final night of the year with delicious tapas & drinks.

Sittings at 5pm & 7pm.

Live music starting from 9pm till the very end!

Enjoy our Festive Sharing Boards at £32.50 Per Person

Arrival Drink

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Sharing Boards including

Carved rare steak with herb butter
King prawns in chilli, garlic & lime
Classic smoked salmon

Festive hummus

Baked camembert with cranberry

Italian meats

Sticky Yorkshire sausages

Served with warm bread & roasted new potatoes

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A Selection of miniature desserts.