



Christmas Menu 2025

Starters

Classic Prawn Cocktail

Scallop Carpaccio with Espelette Pepper & Lime

Vegetable Arancini(v)

Cinnamon, Button Mushroom, Wild Mushroom & Manchego Croquetas (v)

Mains

Classic Christmas Turkey

with roast potatoes, seasonal vegetables, pig in blanket, stuffing & gravy

Roast Beef (£5pp Surcharge applied)

with Clotted Cream Mash, Yorkshire pudding, seasonal vegetables, & bone marrow gravy

Duck Confit

with red cabbage, five spice potato rosti, plum & apricot chutney and a red wine jus

Seared Wild Seabass

Flavoured with Chervil roots, vegetable panache, parmentier potatoes & champagne velouté

Tarragon, Mushroom Spinach & Gorgonzola Wellington (v)

with tomato fondue, roasted vegetables & parmentier potatoes.

Desserts

Stonking Rum Cake (v)

with stem ginger smoked mascarpone

Christmas Pudding

with brandy butter

Tarte au Citron (v)

with whipped double cream and a raspberry coulis

Fruit Trifle

Individual trifle

All meals include Christmas Crackers, after meal tea & coffee with miniature mince pies

2 Course Meal – £34.95 per person

3 Course Meal - £40.00 per person