



Christmas Menu 2026

Starters

Chicken Parfait

smooth chicken & red currant parfait, served with freshly made focaccia bread

Smoked Salmon Roll

grated celeriac in a French remoulade, wrapped in smoked salmon

Black Olive & Sun Blushed Tomato Arancini(v)

rice & mozzarella balls with a black olive & sun blushed tomato centre in a breadcrumb coating, served on a bed of rocket with a balsamic reduction

Mains

Classic Christmas Turkey

with roast potatoes, seasonal vegetables, pigs in blankets, 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, a plum & apricot chutney, & 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 & a raspberry coulis

Fruit Trifle

individual trifle

All meals include Christmas crackers, after meal tea & coffee,
& miniature mince pies.

2 Course Meal - £36.00 per person

3 Course Meal - £42.00 per person

