

# Christmas 2025

**Weds 10th December - Sat 20th December 2025**

NB Closed: Sun 21st December 2025 - Weds 7th January 2026

**Reservations: 07561 856273**

N.B. All members of your party/table must choose from the same menu.  
We cater for special dietary requirements (vegetarian, gluten-free, dairy-free, etc.) on an individual basis so if there are any in your party please let us know **at time of booking**.

Three courses and coffee - £45.50 per person

## King Prawn Tartlet

Sautéed king prawns and tomato concasse in a shortcrust pastry tart

## Pheasant

Sliced breast of pheasant sautéed and served with a creamy peppercorn sauce and puff pastry

## Crêpes Florentine (V)

Two light pancakes filled with spinach and cheese and masked with a creamy sauce

## Leek and Potato Soup



## Traditional Turkey

Roasted turkey breast steak served with chipolata sausages, cranberry sauce, sage & onion stuffing and a rich red wine gravy

## Sea Bass

Ring of sea bass fillet filled with mussels risotto, served with a cider, basil and butter sauce

## Pork Tenderloin

Tenderloin of Pork stuffed with armagnac-marinated prunes, served sliced with a sauce of caramelised onions and madeira



## Traditional Christmas Pudding

with brandy sauce

## Duo of Chocolate

Dark chocolate outer shell filled with light chocolate mousse (made with fresh egg whites) decorated with kirsch-soaked black cherries

## Apple and Raisin Puff

Puff pastry case filled with sautéed apple and rum-soaked raisins, served warm with caramel sauce and a spoon of softly whipped cream

## Cheese and Biscuits

Selection of three cheeses and biscuits



Coffee or Tea and chocolate truffles