

Christmas 2026

Tues 1st December - Sat 19th December 2026

NB Closed: Sun 20th December 2026 - Fri 8th January 2027

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 - £47.75 per person

Smoked Salmon Parcels

Hand-carved smoked salmon parcels filled with a combination of cream cheese, tomato and cucumber

Garlic Mushrooms (v)

creamy garlic mushrooms served with brioche

Venison Sausages

Cocktail-sized venison sausages with a sauce of caramelised onions and madeira garnished with 'bubble and squeak'

Cherry tomato and smoked bacon soup



Traditional Turkey

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

Salmon

Fillet of salmon parcel filled with spinach and served with a creamy Mornay sauce

Pork Tenderloin

Panfried escalopes of pork tenderloin with a red wine, chorizo and garlic sauce



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

Crème brûlée

Classic baked egg custard with a crispy burnt sugar topping

Cheese and Biscuits

Selection of three cheeses and biscuits



Coffee or Tea and chocolate truffles