

Available:

1st, 15th & 22nd Dec.

Sundays: 12 - 2pm | 5.30 - 8pm

SUNDAY LUNCH MENU

2 courses for £18.95 | 3 courses for £23.95

Starters

- Green pea & watercress soup with crusty bread (can be gf) (can be vegan)
- North Atlantic prawn salad on brown bread & dressed with a Marie Rose sauce (can be gf)
- Chicken liver pate served with tangy cranberry compote & crusty bread (can be gf)
- Chota naan bread topped with chicken & chorizo skewer with peppers & tzatziki dressing
- Falafel balls served in sweetcorn chowder with a sprinkling of toasted nuts (gf) (vegan)

Mains - all accompanied by a trio of vegetables

- Hand cut British turkey accompanied by traditional festive trimmings (can be gf)
- Oven baked loin of cod on mash potatoes in a chunky tomato & fennel sauce (gf)
- Slow braised British nugget of beef in a rich red wine & root vegetable gravy served on mashed potato (gf)
- Supreme of British chicken breast wrapped in smoked bacon on mashed potato with a chunky leek & white wine sauce (gf)
- Mushroom & cauliflower risotto topped with roasted butternut squash & sweet potato (gf) (vegan)
- Roast sirloin of matured British beef, Yorkshire puddings, gravy & roast potatoes (can be gf)
(£2 supplement)

Desserts

- Profiteroles with chocolate & salted caramel drizzle (v)
- Fresh fruit salad with fruity sorbet (gf) (df) (vegan)
- Panna cotta with orange segments (gf)
- Passion fruit & mango cheesecake with ice cream (gf) (v)
- Christmas pudding with candied fruit-laced brandy sauce (v) (can be gf)
- Trio of cheese platter
(£2 supplement)

*A non-refundable,
non-transferable
deposit of £5pp is
required on booking.*

*We cannot guarantee that our items are free of allergens as they are produced in a kitchen that contains ingredients with allergens.
For more details, please speak to your server.*



SUNDAY LUNCH WITH SANTA

Why wait till the 25th for a glimpse? Join us on the 15th December!

Adults - £27pp | Child - 2-10yrs - £15 | Infant - under 2yrs - £5

Enjoy a delicious festive Sunday lunch with a special appearance from the man himself, including gifts for the children!

Final numbers, pre-order & payment required 2 weeks before, along with any dietary requirements. A non-refundable, non-transferable deposit of £10 per adult and £5 per child is required on booking.

Children's Menu

Pigs in blankets, garlic dough balls
& carrot sticks with cranberry dip

Roast turkey dinner

or

Meatballs in tomato sauce on mash potato
both served with vegetables

Ice cream

Adults Menu

Starters

Vegetable & butterbean soup with crusty bread (can be gf) (can be vegan)
Melon, orange segments & pineapple topped with fruity sorbet (gf) (vegan)

Mains - accompanied with trio of vegetables

Hand carved British turkey breast with traditional festive trimmings (can be gf)
Sweet potato & courgette stew with falafel balls (gf) (vegan)

Desserts

Fresh fruit salad with fruit sorbet (gf) (vegan)
Christmas pudding with candied fruit-laced brandy sauce (v) (can be gf)

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*Available:
Wed 27th Nov - Mon 23rd Dec.
Mon - Sat: 11.30am - 1.30pm.
Excludes Sundays.*

FESTIVE LUNCH MENU

2 courses for £15.50 | 3 courses for £18.50

Starters

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- Vegetable & butterbean soup with crusty bread (can be gf) (vegan)
 - North Atlantic prawn salad on brown bread & dressed with a Marie Rose sauce (can be gf)
 - Chicken liver pate served with tangy cranberry compote & crusty bread (can be gf)
 - Melon, orange segments & pineapple topped with fruity sorbet (gf) (vegan)

Mains - all accompanied by a trio of vegetables

- Hand carved British turkey breast accompanied by traditional festive trimmings (can be gf)
- Oven baked fillet of cod on mash potatoes in a chunky leek & white wine sauce (gf)
- Sweet potato & courgette stew with falafel balls (gf) (vegan)
- Slow braised British nugget of beef in a rich red wine & root vegetable gravy, served on mashed potato (gf)
- Mushroom & cauliflower risotto topped with roasted butternut squash & sweet potato (gf) (vegan)

Desserts

- Tangy lemon tart with fruit compote & cream (gf) (v)
- Fresh fruit salad with fruity sorbet (gf) (vegan)
- Panna cotta with orange segments (gf)
- Christmas pudding with candied fruit-laced brandy sauce (v)



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*Available:
Wed 27th Nov - Mon 23rd Dec.
Mon - Sat: 6pm - 9pm.
Excludes Sundays.*

FESTIVE DINNER

2 courses for £18.95 | 3 courses for £23.95

Starters

- Green pea & watercress soup with crusty bread (can be gf) (can be vegan)
- North Atlantic prawn salad on brown bread & dressed with a Marie Rose sauce (can be gf)
- Chicken liver pate served with tangy cranberry compote & crusty bread (can be gf)
- Chota naan bread topped with chicken & chorizo skewer with peppers & tzatziki dressing
- Falafel balls served in sweetcorn chowder with a sprinkling of toasted nuts (gf) (vegan)

Mains - all accompanied by a trio of vegetables

- Hand cut British turkey accompanied by traditional festive trimmings (can be gf)
- Oven baked loin of cod on mash potatoes in a chunky tomato & fennel sauce (gf)
- Slow braised British nugget of beef in a rich red wine & root vegetable gravy served on mashed potato (gf)
- Supreme of British chicken breast wrapped in smoked bacon on mashed potato with a chunky leek & white wine sauce (gf)
- Mushroom & cauliflower risotto topped with roasted butternut squash & sweet potato (gf) (vegan)

Desserts

- Profiteroles with chocolate & salted caramel drizzle (v)
- Fresh fruit salad with fruity sorbet (gf) (df) (v)
- Panna cotta with orange segments (gf)
- Passion fruit & mango cheesecake with ice cream (gf) (v)
- Christmas pudding with candied fruit-laced brandy sauce (v)

Trio of cheese platter
(£2 supplement)

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Pre-booked tables only.

*Pre-order and final numbers
required 2 weeks before.*

CHRISTMAS EVE COUNTDOWN MENU

available 5.30pm - 8pm Tuesday 24th December

2 courses - £20.95 per person



To start

A glass of prosecco or mulled wine on arrival and a sharing platter

Mains - all accompanied by a trio of vegetables

Oven baked loin of cod on mash potatoes in a chunky tomato & fennel sauce (gf)

Slow braised British nugget of beef in a rich red wine & root vegetable gravy served on mashed potato (gf)

Supreme of British chicken breast wrapped in smoked bacon sat on mashed potato
in a chunky leek & white wine sauce (gf)

Mushroom & cauliflower risotto topped with roasted butternut squash & sweet potato (gf) (vegan)

Desserts

Profiteroles with chocolate & salted caramel drizzle (v)

Fresh fruit salad with fruity sorbet (gf) (df) (v)

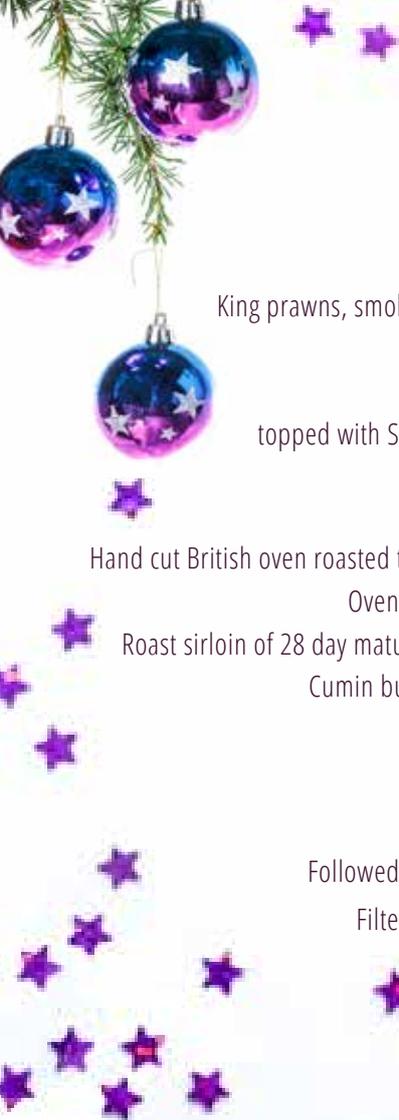
Passion fruit & mango cheesecake with ice cream (gf) (v)

Trio of cheese platter

(£2 supplement)

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CHRISTMAS DAY MENU

£75pp | 2-10yrs - £30 | under 2yrs - FOC

*Pre-order
& final numbers required
4 weeks before.*

Starters

Asparagus soup (can be gf) (v) (can be vegan)

King prawns, smoked salmon & smoked mackerel with a caper & new potato salad finished with pickled fennel (gf)

Melon, orange segments & pineapple topped with a fruity sorbet (gf) (vegan)

Pear & feta cheese salad with a rosemary, honey & hazelnut crumb topped with Serrano ham, figs & drizzled with balsamic dressing. Accompanied by a bread stick (can be gf)

Mains - all accompanied by a trio of vegetables

Hand cut British oven roasted turkey, 'gluten free' pigs-in-blankets, cranberry stuffing, Yorkshire pudding, roast potatoes & gravy (can be gf)

Oven baked Scottish salmon sat on dauphinoise potatoes in a tomato & fennel sauce (gf)

Roast sirloin of 28 day matured British beef with roast potatoes, caramelised shallots, red wine gravy & Yorkshire pudding (can be gf)

Cumin butternut squash & lentil wellington on new potatoes in a sweetcorn chowder (vegan) (gf)

Desserts

A festive array of desserts for you to choose from.

Followed by a visit to the English cheese table garnished with fruits, chutneys, pickles & crackers.

Filter coffee, warm mini mince pies & chocolate mints available from the coffee station.

Available 12 noon till 2pm (last orders 1.45pm, bar closes at 4pm).

*A non-refundable,
non-transferable
deposit of £25 per adult
and £10 per child is
required on booking.*

BOXING DAY BRUNCH MENU

£15.95pp | 10yrs & under - £9.95 | under 2yrs - FOC

Available 9am till noon on Wednesday 26th December.

Bucks Fizz on arrival

self service brunch buffet including:

Smoked back bacon

Scrambled eggs

Grilled tomatoes

Sautéed mushrooms

Smoked salmon

Assorted cereals

Fresh fruit salad

Selection of juices

Croissants & Danish pastries

Tea & coffee station

White or brown toast - brought to your table

And of course, a top up of Bucks Fizz!

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deposit of £5 per adult
is required on booking.*

*Pre-order & final numbers
required 4 weeks before.*

BOXING DAY LUNCH MENU

£35pp | 2-10yrs - £18 | under 2yrs - FOC

Starters

- Parsnip & apple soup with bread (can be gf) (v) (can be vegan) ✨
- Prawns & smoked fish accompanied by a caper & new potato salad with brown bread (can be gf) ✨
- Chicken liver pate served with tangy cranberry compote & crusty bread (can be gf)
- Falafel balls served in sweetcorn chowder with a sprinkling of toasted nuts (gf) (vegan)
- Chilled melon, orange segments & pineapple with a fruity sorbet (vegan) (gf) (can be gf)

Mains - *all accompanied by a trio of vegetables*

- Hand cut British oven roasted turkey, 'gluten free' pigs-in-blankets, cranberry stuffing, Yorkshire pudding, roast potatoes & gravy (can be gf)
- Oven baked cod loin wrapped in smoked salmon sat on mashed potatoes in a green pea & watercress sauce (gf)
- Sweet potato & courgette stew with falafel balls (gf) (vegan)
- Supreme of British chicken breast wrapped in smoked bacon sat on mashed potato in a chunky leek & white wine sauce (gf)
- Roast sirloin of 28 day matured British beef with roast potatoes, caramelised shallots, red wine gravy & Yorkshire pudding (can be gf)
- Oven baked flat field mushrooms topped with mixed bean & quinoa chilli, sprinkled with cheese shavings & served with roasted potatoes (can be vegan)

Desserts

A festive array of desserts for you to choose from.

Followed by filter coffee, warm mince pies & chocolate mints.

Available 12 noon till 2pm.

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