

CHRISTMAS EVE DINNER 2026

Glass of Sparkling Crémant served at your table followed by a three-course dinner,
with Christmas music from our pianist | 3 course Dinner £55 | Children u12 £35

Starters

Cream of Leek & Potato Soup V VGN

Baked Goats' Cheese & Beetroot Salad GF

With Walnut & Orange Dressing.

Smoked Salmon & Watercress Pâté GF

Orange dressing and Watercress.

Smoked Haddock & Spring Onion Fish Cake
With Saffron Aioli.

Chicken & Ham Hock Terrine

Salad Leaves with a Light Honey & Mustard Dressing,
Pear, Date & Ale Chutney.

Main Courses

Le Gigot D'Agneau, Roast Leg of Lamb GF

Served with Rosemary & Redcurrant Thyme Jus, Dauphinoise Potatoes, Honeyed Parsnips, Buttered Kale and Baby Carrots.

Pan Fried Chicken Supreme GF

With a Tarragon and Mushroom Sauce, Dauphinoise Potatoes, Buttered Kale and Baby Carrots.

Grilled Salmon Fillet with Dill & Prawn Sauce GF

Sauté New Potatoes with Buttered Spinach & Baby Carrots.

Vegan Heritage Pot Pie V GF

Served with a Duchess Potato Topping and selection of Vegetables

Dessert

Orange & Cointreau Panacotta GF

Fruit Coulis & Burnt Orange.

Passion Fruit Cheesecake VGN

With Mango.

Chocolate Truffle Torte

With Raspberry Puree & Mint.

Tropical Paradise Fresh Fruit Salad GF VGN

With Honey Lime Dressing.

Followed by Coffee

V Vegetarian GF Gluten Free VGN Vegan *** Gluten Free option available.

If you would like to check for any food allergens, please ask.