

FESTIVE DAY MENU 2026

Served Monday - Saturday 1st-24th December (ex Event Night)

2 Courses £31 | 3 Courses £39.50

Starters

Roasted Red Pepper & Tomato Soup GF

Chicken & Ham Hock Terrine

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

Smoked Salmon & Watercress Pâté GF

Orange Dressing and Watercress.

Duo of Galia & Cantaloupe Melon Balls Cups GF VGN

With a Mulled Berry Compote.

Main Courses

Roast Turkey Breast

Served with Chipolata Wrapped in Bacon and Chestnut
& Cranberry Stuffing.

GF Stuffing & gravy available

Baked Fillet of Seabass

With a Chive and a Saffron Velouté. Buttered New Potatoes,
Fine Green Beans & Baton Carrots

GF Without Sauce

Slow Cooked Shin of Beef

Shallots, mini-Yorkshire Pudding & a Red Wine Jus.

Vegan Heritage Pot Pie V GF VGN

Served with a Duchess Potato Topping and selection of Vegetables.

*All main courses, unless stated are served with a selection of Sea Salt & Thyme Roast Potatoes,
Honeyed Parsnips, Baton Carrots and Sautéed Brussels Sprouts.*

Dessert

Traditional Christmas Pudding

& Brandy Crème.

GF Option available

Chocolate Truffle Torte

With Raspberry Puree & Mint

Passion Fruit Cheesecake

With Mango.

Tropical Paradise Fresh Fruit Salad GF

& Lime & Stem Ginger Dressing.

Followed by Coffee and Mince Pies (GF option available).

V Vegetarian GF Gluten Free VGN Vegan

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