

FESTIVE MENU

2 Courses - £32

Available Dates: 4th, 5th, 12th, 18th & 19th December 2026

Join us for Happy Hour from 5.30pm – 7.30pm, with dinner served promptly at 7.30pm.

Last orders at 11.30pm. Carriages at midnight.

MAINS

Each main course is served with all the festive trimmings listed below.

Traditional Roast Turkey

Succulent, hand-carved roast turkey

Honey Glazed Gammon

Roasted gammon finished with a festive honey glaze

Salmon en Croûte

Salmon fillet wrapped in golden puff pastry with a herb & spinach filling, served with a creamy dill sauce

Festive Stuffed Butternut Squash Roast ^(V)

Roasted butternut squash filled with creamy garlic spinach, crumbled feta & cranberries

Served with all the trimmings

Thyme & sea salt roast potatoes, Pigs in blankets, Cauliflower cheese, Roasted carrots & parsnips, Roasted Brussels sprouts, Festive braised red cabbage, Broccoli, Sage, cranberry & onion stuffing, Yorkshire puddings & Rich gravy (*Vegetarian gravy available*)

DESSERTS

White Chocolate Crème Brûlée ^(GF AVAILABLE)

Rich white chocolate custard with a crisp caramelised sugar topping, served with homemade shortbread

Traditional Christmas Pudding ^(GF AVAILABLE)

Served warm with brandy crème anglaise

Black Forest Tiramisu

Layers of cherry-soaked sponge fingers, cherries, cream & dark chocolate

Sticky Toffee Pudding ^(GF AVAILABLE)

Warm date sponge served with rich butterscotch sauce & vanilla ice cream

Chocolate & Kumquat Pot ^(VG)

Rich dark chocolate ganache infused with tangy kumquat