



CHRISTMAS 2025

Join the festivities in style with us!
Whether it be with friends or colleagues, choose from our traditional 3 course Christmas menu
available for lunch and dinner. 2 courses £36 / 3 courses £42

TO START

Scallops with Crispy Pancetta

Seared scallops served with crispy pancetta, fresh watercress, and a zesty lemon crème fraîche

Spiced Parsnip & Cauliflower Soup (vg)

Served with warm sourdough bread

Chicken Liver Pâté

Rich and smooth pâté, served with toasted artisan bread, cornichons, and a tangy onion chutney

Creamy Spinach-Stuffed Mushroom (vg option)

Oven-baked mushroom filled with a savoury spinach and herb cream, finished with a golden crust



THE MAIN EVENT

Choose from:

Roast Turkey / Roast Chicken / Stuffed Butternut Squash (vg)

All served with crispy roast potatoes, baby carrots, Brussels sprouts, braised red cabbage, sage & onion stuffing, and pigs in blankets (vg option available without)

Fillet of Salmon

Delicately baked, served with boulangère potatoes and tender asparagus

Slow-Roasted Pork Belly

Melt-in-the-mouth pork belly served with caramelised shallot mash, crispy crackling, red cabbage, and buttered broccoli

CHRISTMAS EXTRAS

Extra Brussels sprouts (vg) 3 / Extra honey roast parsnips (vg) 2.5 / Extra Pigs In Blankets 5 / Extra potatoes 2.5 / Extra stuffing (vg) 3.5



DESSERTS

Traditional Christmas Pudding

With warm brandy sauce

Molten Chocolate Fondant

Rich and gooey, paired with vanilla ice cream

Sticky Toffee Pudding

Warm, indulgent, and served with vanilla ice cream

Cheeseboard

A selection of fine cheeses, crackers, chutney, and fruit



DESSERT COCKTAILS

Rum Affogato Cocktail 12 || Espresso Martini 13 || Festive Old Fashioned 12

Finish off with tea or coffee & a mince pie £5

A discretionary 12.5% service charge will be added to your bill