

CHRISTMAS DAY MENU

Served 12pm to 6pm

Enjoy a 5 course set menu, luxury cracker and tea/coffee with artisan mince pies

TRADITIONAL CHRISTMAS DINNER



**£90 PER HEAD
UNDER 12s £50.00**

[CLICK HERE](#)

BOOKING CONDITIONS

Non-refundable deposit of £10 per head to be taken on booking.

You are welcome to choose your preferred dining time when booking, but to keep the day running smoothly, we may need to adjust it slightly.

Pre orders to be with us by 6th December 2026.

Under 6s can choose from the regular Children's menu.

If you have any allergens or dietary requirements, please let us know at the time of booking and we can offer alternatives to suit your needs.



TRADITIONAL CHRISTMAS DINNER

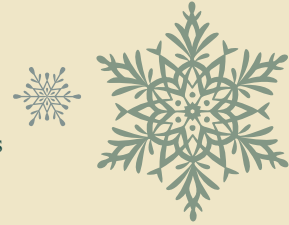
£90 PER HEAD / UNDER 12s £50.00

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AMOUSE BOUCHE

Curried Cauliflower Velouté (V, VE)

Served in an espresso cup with coriander oil and crispy chickpeas



STARTER

Choice of: **Heritage Beetroot Carpaccio (V, VE, N)**

Whipped cashew 'cheese', candied walnuts, orange reduction, watercress

Atlantic Prawns & Oak Smoked Salmon

Brown crab mayonnaise, clementine, pickled fennel, baby gem, dill oil, rye crisp

Slow Braised Beef Croquettes (G, D)

Caramelised onion purée, silky parsnip purée, confit banana shallot, crispy shallots

Mixed Grill Platter (D)

Tasting platter of Tandoori Lobster Tail, Chicken Tikka and Lamb Boti Kebab



PALATE CLEANSER

Sicilian Lemon Sorbet

MAIN

Choice of: **28-Day Dry Aged Derbyshire Sirloin of Beef**

Norfolk Bronze Turkey Roulade

Chestnut, Wild Mushroom & Cranberry Wellington (V, VE, D)

All Main Courses Served With:

Duck fat roast potatoes, maple glazed heritage carrots, honey roasted parsnips, roasted Brussels sprouts, braised red cabbage, smoked cauliflower cheese, pigs in blankets, Yorkshire pudding, apricot & sage stuffing, mashed potato and rich gravy

DESSERT

Choice of: **Traditional Christmas Pudding (G, D)**

Warm brandy Anglaise

Sticky Toffee Pudding (VE, G, D)

Miso caramel, Madagascan vanilla ice cream

Burnt Basque Cheesecake (D)

Mulled winter berry compote, cinnamon crumble

TO FINISH

Artisan mince pie with coffee/tea



(V) Vegetarian (VE) Vegan/Available Vegan (G) Gluten (N) Nuts (D) Dairy