

1ST - 24TH DECEMBER 2025



Christmas

M E N U

2 OR 3 COURSE SET MENU

2 COURSES £23

3 COURSES £29



M E N U

S T A R T E R

Soup Of The Day

Served with home baked bread

Breaded Mushrooms

Coated in a light & seasoned crispy batter, served with salad and a garlic dip

Pate

Luxury duck liver and pork pate with orange and cognac liqueur

Prawn & Crayfish Cocktail Salad

In a creamy dressing served with fresh bread

M A I N C O U R S E

Roast Turkey

Served with pigs in blankets, sage & onion stuffing and a rich gravy

Salmon Fillet

Herb crusted salmon fillet with a creamy white wine sauce, served with cheesy dauphinoise

Chicken Breast

Creamy chicken breast with creamy bacon & tarragon sauce

Fillet Steak (+£7 supplement)

Cooked to your liking, with a choice of peppercorn or mushroom sauce

All Served with traditional Christmas trimmings

Vegetable Lasagne

Layers of pasta & vegetables, in a rich tomato & cheese sauce, served with a crusty, oven baked garlic bread

D E S S E R T

Christmas Pudding

Served with a rich brandy Sauce

Apple & Cinnamon Crumble

Served with creamy custard or ice cream

Mince Pie

Served with creamy custard or ice cream

British Cheese Board

Served with a selection of crackers & grapes

