

NEW YEAR'S EVE

CANAPES & CHAMPAGNE RECEPTION

DINNER

Fillet of beef Wellington, potato and celeriac dauphinoise,
fine beans, roast carrots, madeira jus

Seed crusted salmon, parmentier potatoes, Jerusalem artichoke
puree, fine beans, madeira jus (GF)

Mushroom, brie and cranberry wellington, potato and celeriac
dauphinoise, fine beans, kale, grain mustard sauce (V)

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Duo of chocolate torte, macerated strawberries, almond tuille (V)

Vanilla crème brulee, pistachio shortbread (V, GF*)

Selection of cheese, chutney, and crackers

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PRIVATE PARTIES

We offer the perfect venue for private Christmas lunches or early
evening celebrations. Ask a member of our team for more details.

GIFT VOUCHERS

The perfect gift for family and friends and offers a truly memorable
dining experience.

CHRISTMAS FAIR

9th December, 11am - 2pm

Mince pies and mulled wine will be on offer. Gifts, trinkets,
cards and much more will be on sale from local suppliers.

NEW YEAR'S DAY BRUNCH

Eggs Benedict: roasted ham, toasted English muffin,
poached eggs, hollandaise

Eggs Royale: smoked salmon, toasted English muffin,
poached eggs, hollandaise

Eggs Florentine: wilted spinach, toasted English muffin,
poached eggs, hollandaise (V)

Smoked salmon and scrambled eggs, toasted sourdough (GF*)

Full English breakfast (GF*)

Minute steak, chips, tomato, watercress salad (GF)

Beer battered fish and chips, garden peas,
tartare

Breaded scampi, bistro fries,
garden peas - Small

Toasted cheese sandwich, bistro fries (V)

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Apple crumble, vanilla ice cream (V)

Fresh fruit salad, sorbet (GF, VE)

Selection of cheese, chutney and crackers

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TERMS AND CONDITIONS

The Christmas festive menu is available Monday to Saturday, excluding Sunday,
throughout December. The festive afternoon tea menu is available Monday to Sunday
throughout December. The Christmas festive menu & the festive afternoon tea menu are
not available on Christmas Day & Boxing Day. A restaurant booking is required & is subject
to availability.

A £10 deposit per person is required for Christmas Day bookings, and full pre-payment
required by 3rd December. All deposits are non-refundable.

Please advise our staff of any allergies or special dietary requirements. We can help
identify suitable dishes for you & provide a list of all dishes containing allergens.

Terms & conditions subject to change.



CHRISTMAS 2023



FESTIVE MENU

MONDAY - SATURDAY

STARTERS

Roast butternut squash soup, toasted pumpkin seeds, chili oil (GF, V, VE*)

Chicken and apricot terrine, spiced apricot chutney,
pickled radish and cucumber (GF)

Smoked mackerel, horseradish cream, mooli salad (GF)

Brie and red onion tart, spiced chutney, ribbon vegetables (V)

MAINS

Roast turkey breast, cranberry and thyme stuffing, goose fat potatoes,
pigs in blankets, sprouts and chestnuts, roasting gravy (N, GF*)

Slow cooked beef blade, horseradish mashed potato,
kale, roasted roots, red wine gravy (GF)

Fillet of seabream, potato and herb cake, spinach,
cherry tomatoes, white wine saffron sauce (GF)

Roasted root vegetable tart, kale, blue cheese sauce, dukkah (V, N)

DESSERT

Christmas pudding, brandy sauce (GF*, VE*)

Spiced poached pear with clotted cream ice cream (GF, V, VE*)

Dark chocolate and orange mousse, hazelnut tuille (N, GF*)

Selection of cheese, chutney, and crackers

NOW TAKING BOOKINGS

(GF) Non-gluten containing ingredients (GF*) Can be made with non-gluten containing ingredients (V) Suitable for vegetarians (VE) Suitable for vegans (VE*) Vegan option available (N) Dishes contain nuts. Please advise our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you and provide a list of all dishes containing allergens. Adults needs around 2000 calories a day.

CHRISTMAS DAY

STARTERS

Celeriac velouté with chive cream, celeriac lardons, sage oil (V)

Smoked duck breast, fennel shavings,
pickled mooli and beetroot vinaigrette (GF)

Scandinavian Gravadlax and smoked salmon duo,
horseradish cream, sourdough toast (GF*)

Goat's cheese and beetroot salad, candied walnuts,
honey vinaigrette (GF, V, N)

INTERMEDIATE

Lemon sorbet (GF, VE)

MAINS

Turkey breast, cranberry and thyme stuffing, Yorkshire pudding,
pigs in blankets, roast potatoes, gravy (GF*)

Sirloin of beef, Yorkshire pudding, roast potatoes, port wine jus (GF*)

Pan roasted monkfish, cannellini beans, broccoli,
red pepper, lobster bisque, lemon oil (GF)

Cranberry and goats cheese nut roast, baby spinach,
roast potatoes, caramelised onion gravy (V, N)

Brussel sprouts and chestnuts (N), honey roasted roots,
braised red cabbage served to the entire table

DESSERT

Traditional Christmas pudding, brandy sauce, clotted cream ice cream (GF*, VE*)

Lemon and raspberry parfait, raspberry whipped mascarpone (GF)

Chocolate and salted caramel tart, praline ice cream

FESTIVE AFTERNOON TEA

MONDAY - SUNDAY

SANDWICHES

Roast turkey and stuffing

Honey roast ham and mustard

Smoked salmon, cream cheese and dill

Brie and cranberry (V)

Scones – plain and spiced,
preserves and clotted cream

SWEET TREATS

Clementine tart

Fruit cake

Yule log

Macaron

Festive posset

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BOXING DAY BUFFET

Selection of cold meats
and pate (GF)

Selection of cold and
smoked fish (GF)

Freshly baked bread (V)

Selection of salads: mixed leaf,
potato, tomato and red onion,
coleslaw (GF, V)

Turkey and cranberry pie

Roast squash and
chickpea tagine (GF, V)

Bubble and squeak (GF, V)

Fish pie

Roasted root vegetables
and winter greens

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Selection of cheese,
chutney, crackers

Apple and cinnamon
crumble, custard (V)

Mulled berry Eton mess (GF, V)