

French Onion Soup Topped With Cheddar Cheese Crostini & Finished With Sage & Rosemary Infused Cream

Braised Beef Short Rib, Horseradish & Red Wine Jus, Pome Purées & Baby Carrots

Giant King Prawns, Split & Oven Roasted, Filled With Lemon & Garlic Butter

White Handpicked Dressed Crab With Watercress & Pickled Walnut Ketchup

Portobello & Porcini Mushroom Pâté, Garlic & Rosemary Toasted Focaccia

V ain

Sage & Sausage Stuffed Turkey Crown

Served with Concasse Duck Fat Roasted Potatoes, Pigs in Blankets, Roasted Carrots, Sprouts & Chestnuts Finished with Turkey Gravy & Watercress

Caramelised Onion, Shallot & Feta Cheese Ravioli
Topped with Brandy & Pink Pepper Corn Reduction Served with Buttered Spinach

Confit Duck Leg

Creamed Mashed Potatoes, Charred Cabbage, Roasted Chestnuts & Figs Finished with Port Duck Jus

Whole Roasted Sea Bass

Stuffed with Creamed Spinach Topped with Scorched Cherry Tomatoes Sautéed Potatoes & a Sun-Bushed Tomato Lemon & Herb Dressing

Cod & king Prawns

Oven Roasted Cod Loin Harissa Smoked King Prawns, Buttered Greens, Dauphinois Potatoes & Lemon & Herb Cream

Fillet of Beef

802 filletSteak Served with Dauphinois Potatoes, Honey Roasted Carrots & Parsnips Finished with Cognac & Pepper Corn

Sauce (sup £5)

Christmas Pudding with Orange Brandy Sauce

White Chocolate Frangipani & Fig Tart Served with Crème Glaze

Gingerbread & Clementine Cheese Cake Topped with Citrus Gel & Christmas Pudding Ice Cream

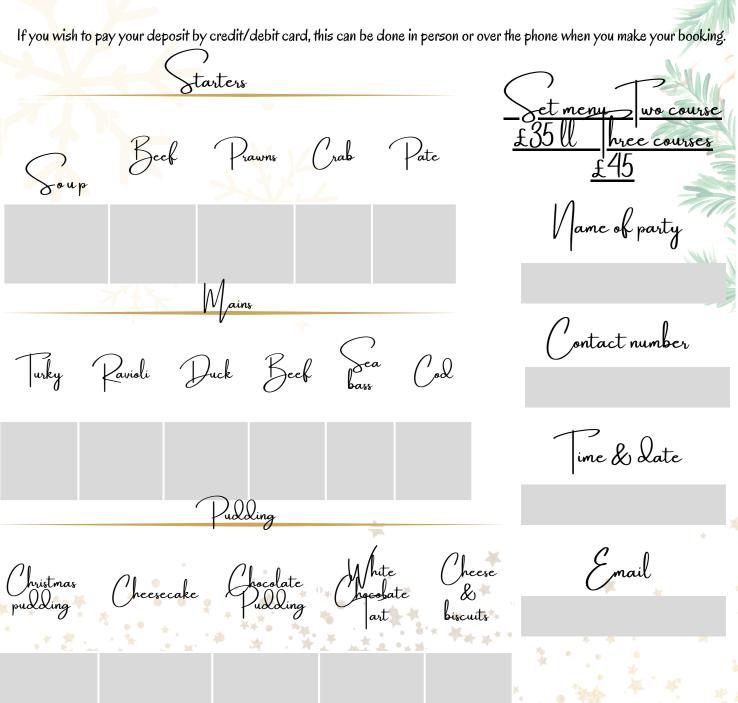
Warm Melt in the Middle Guinness Chocolate Pudding Topped with Clotted Cream & Strawberries



We will be starting our Christmas menu on Tuesday 2nd December 2025 Please telephone first to confirm availability of your required date.

A non-refundable, non-transferable deposit of £10 per person for the Christmas Menu is required at the time of booking - this will secure your booking and be deducted from your final bill.

Please complete the booking form below with the total number and return at least 7 days before your party date.



Please speak to a member of staff about ingredients in your meal

Please be aware that a 10% discretionary service charge will be added to all bookings