

FESTIVE SET MENU

Available from 24th November to 29th December, excluding Festive Party Nights*, Christmas Day & Boxing Day

2 Courses £31.95 | 3 Courses £38.95 | 4 Courses £45.95

Starters

Peppered Smoked Mackerel
pickled beets, radish, watercress &
honey roasted nuts

King Prawn Cocktail
boozy cocktail sauce, winter leaves, & lemon
buttered brown bread

Tomato & Red Pepper Soup
roasted red pepper soup with ciabatta
croutons & basil oil

Ultimate Christmas Bruschetta
confit madeira onion gravy, pigs in
blankets, sprout crisps & cranberry syrup

Shawarma Spiced Chicken
tahini dressing, sweet chilli pickles
& mini flatbread

Shitake Mushroom Fritter
panko bread crumbed mushrooms,
garlic & chive sour cream

Festive Roasts

Every day our chefs freshly prepare premium festive roasts. Served with fantastic roast potatoes, Yorkshire puddings, pigs in blankets, seasonal greens, stuffing & rich gravy

Prime Roast Beef
seasoned slow roasted beef

Hand Carved Turkey
succulent turkey breast

Honey Glazed Gammon
honey & mulled wine glazed gammon

Mushroom Wellington
porcini, pumpkin seeds, brie & spinach

Add some of our delicious side dishes to your table
£6.50 each

Cauliflower Cheese with Pangrattato

Tender-stem Broccoli with Parmesan & Truffle Oil

Extra Pigs in Blankets

Alternatively, choose one of our guest favourites

Pan Fried Sea Bass
soy ginger & chilli dressing, pak choi &
spicy sweet potato

Slow Cooked Pork Belly
clementine, braised red cabbage &
apple, "champ" mashed potatoes

Roasted Squash & Kale Hot Pot
with sliced lyonnaise potatoes, tarragon &
chantenay carrots

8oz Ribeye Steak +£10
brandy pepper sauce, crispy onion rings &
beef dripping fries

Desserts

Classic Christmas Pudding
with brandy sauce & redcurrants

Chocolate Clementine Tort
with vanilla gelato

Salted Caramel Cheesecake
golden layered salted caramel cheesecake

Sticky Toffee Pudding
caramel sauce & vanilla gelato

Finale

Cheese Board

selection of british cheeses, crackers & stokes tomato chutney

TERMS & CONDITIONS

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy. Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2026. Cancellation within 48 hours or no shows will be charged the full deposit amount. Please make our team aware of any allergies. GF Gluten Free VG Vegetarian