

Christmas Menu 2025 £21.50 pp



Starters

Spiced carrot & red lentil Soup (v, gf) (vn)

A warming soup garnished with plain yoghurt (No Yoghurt if Vegan)

Smoked salmon with beetroot & vodka crème fraiche (fh, gf, mk)

Served on a bed of rocket

Creamy Garlic Mushrooms (gf, v,mk)

(All above served with a crusty bread roll)

Main Courses

Traditional Roast Turkey (ccg, mk)

Slices of moist turkey served with a rich flavoursome gravy, stuffing, pig in blanket
and cranberry sauce

Salmon supreme with a lemon & dill sauce (fh, mk, gf)
Steamed salmon served with a moreish creamy lemon and dill sauce

8 oz Braised Steak (gf)
With a spiced red wine sauce

Caramelised onion, squash & spinach pithivier (vn, ccg)

Made with puff pastry and served with a vegan gravy

All meals served with roast potatoes, boiled new potatoes, sprouts with butter and black pepper, baton carrots and honey roasted Parsnips (Vegetables selections can all be made vegan on request)

Desserts

Christmas pudding (ccg, v, eg, ns)
Served with a creamy brandy sauce (mk)

Poached pear (gf, v)

Poached in white wine and vanilla served with chocolate sauce (Can be made vegan on request) and vanilla ice-cream (v/vn)

Vanilla Panna cotta (v, mk, gf) Served with raspberry coulis

Coffee and mince pies

Allergy abbreviations: CLY-Celery, CCG-Cereals containing gluten, CSN- Crustations, EG- Egg, FH- Fish, LN- Lupin,

MK-Milk, MLS- Molluscs, MSD- Mustard, NS- Nuts, PNTS- Peanuts, SMSS- Sesame seeds, SYA- Soya,

SDE- Sulphur dioxide, GF- Gluten free. Other Codes; V- Vegetarian, VN- Vegan

Please Finalise booking by paying deposit of (£5 Per Person) and handing in your Pre-orders before 14th November 2025.

Thank You.