



Christmas Menu

STARTERS

Butternut Squash & Caramelised Onion Tart (VG) £6.95

A pastry tart with sweet roasted butternut squash and slow-cooked caramelised onions, served with a fresh salad garnish and a tangy tomato chutney.

Traditional Minestrone Soup £7.95

A hearty Italian-style vegetable soup, served with warm crusty bread and butter.

Prawn Cocktail (GC) £8.95

Prawns tossed in a tangy Marie Rose sauce, served on a bed of crisp iceberg lettuce with a wedge of lemon and traditional seeded bread.

Pork & Duck Liver Pâté with Orange & Cognac Liqueur (GC) £7.95

A rich and velvety duck liver pâté, delicately infused with fine French orange and Cognac liqueur, and finished with orange segments set in a lightly flavoured citrus jelly. Served with a crisp dressed salad, warm crusty bread, and a sweet plum chutney.

MAIN COURSES

Festive Turkey Roast (GC) £22.95

Tender turkey breast escallop with a pork, sage and onion stuffing ball, wrapped in smoked streaky bacon. Served with golden roast potatoes, seasonal vegetables, Yorkshire pudding and rich gravy — a festive favourite with all the trimmings. A plant-based turkey alternative is also available.

Prosecco & Salmon en Croûte £20.95

Atlantic salmon fillet in a creamy béchamel and Prosecco sauce, wrapped in golden puff pastry. Served with baby potatoes, garden peas and a white wine & dill cream sauce.

Lamb Shank in Mint Gravy £24.95

Slow-cooked lamb shank in a rich mint gravy, served with creamy mashed potato and garden peas.

DESSERTS

Almond & Coffee Tiramisu (V/GC) £8.95

Almond-flavoured sponge soaked in coffee and tiramisu flavours, layered with a rich blend of double cream and cream cheese, finished with a dusting of cocoa and served with cream.

Christmas Pudding & Brandy Sauce (V) £5.95

A rich festive pudding, steamed with fruits and spices, served with warm brandy sauce.

Salted Caramel Pine Cone (V) £8.95

Rich chocolate truffle mousse with a flowing salted caramel centre, shaped into a pine cone and finished with a delicate gold lustre. Served with ice cream.

Raspberry Eton Mess Cheesecake (V) £7.95

Smooth raspberry ripple cheesecake on a crunchy biscuit base, topped with cream, raspberry drizzle and crushed meringue pieces. Served with ice cream.

