

Christmas Party Menu 2026

2 Courses £32.95 - 3 Courses £39.95

Starters

Roasted Butternut Squash & Chilli Soup

Silky roasted butternut squash soup, delicately infused with chilli, finished with a swirl of fresh cream.

Crab, Avocado & Mango Salad

Fresh dressed crab with creamy avocado, sweet mango and a zesty seasonal dressing.

Crispy Breaded Brie

Golden crispy Brie, served with spiced cranberry sauce and festive leaves.

Wild Boar Terrine

Traditional wild boar terrine, served with apple chutney, toasted artisan bread and dressed leaves.

Main Courses

Traditional Roast Turkey

Roast turkey breast with sage & onion stuffing, pigs in blankets, roast potatoes, seasonal vegetables, cranberry sauce and rich turkey gravy.

Wild Mushroom & Edamame Risotto

Creamy Arborio risotto with wild mushrooms, edamame beans and Parmesan, finished with rocket leaves.

Slow-Braised Lamb Shank

Tender slow-braised lamb shank with rosemary and red wine jus, creamy mashed potatoes and seasonal vegetables.

Pan-Seared Cod Fillet

Pan-seared cod wrapped in crispy bacon, served with cheesy mashed potatoes, tender stem broccoli and a Dijon & lemon dressing.

Desserts

Traditional Christmas Pudding

Steamed Christmas pudding, served with warm brandy sauce and festive accompaniments.

Festive Cheese Selection

A selection of fine cheeses, served with artisan crackers, grapes, chutney and seasonal fruit.

Baileys Cheesecake

Indulgent Baileys-infused cheesecake with a smooth, creamy finish.

Chocolate Brownie & Festive Berry Sundae

Warm chocolate brownie layered with mixed berries, vanilla ice cream and festive berry coulis.

Festive Notes

Menu available from 23rd November – 24th December 2026

Pre-order required: guests' menu choices must be provided at least 1 week in advance

A 12.5% service charge will be added to the final bill

A £10.00 deposit per person is required to confirm your reservation

