Looking for a private room, lunch, dinner or drinks?

Speak to our team and let us create a truly unforgettable Christmas celebration for you

Confirm your Christmas booking by 1st October and receive a complimentary half bottle of red or white wine per person

Full allergen information available on request. Whilst we take care to preserve the integrity of our vegetarian and vegan products, we must advise that these products are handled in a multi-kitchen environment. All of our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; therefore we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. Our menu descriptions do not list all ingredients so please ask us if you have any questions or concerns. Please advise the team of any dietary requirements before ordering. All menu items are subject to availability. (v) = Vegetarian. (ve) = Vegan. (gf) = Gluten free. (n) Dish contains nuts. (‡) = Fish, poultry and shellfish dishes may contain bones and or shell. Some dishes may contain alcohol which may not be listed on the menu.







IT'S THE MOST WONDERFUL TIME OF THE YEAR...

FESTIVE FINGER BUFFET

£26.95 PER SERVE PRE-BOOKING REQUIRED

Mini turkey and cranberry sliders Pigs in blankets Mini steak pies Mini cucumber smoked salmon bites with lemon cream cheese (GF) Prawn twisters Vegetarian savoury puff (V) Baked potatoes with sour cream and chives (V) (GF) Houmous with pitta, carrot & celery (VE) Broccoli and cauliflower potato bites (VE) (GF)



DESSERT ADD-ON £3.95 PER SERVE Mini chocolate brownie bites (VE) (GF) Macarons (V)

LOOKING TO ADD SOME ENTERTAINMENT TO YOUR BOOKING? LET US KNOW AND WE CAN SEND SOME OPTIONS

SET MENU 2 COURSE | £24.95 3 COURSE | £29.95 pre-booking required

ROASTED RED PEPPER & TOMATO SOUP (VE) served with ciabatta bread

SMOKED SALMON

sliced smoked salmon, served on toasted ciabatta bread with rocket, cucumber pickle, drizzled with sour cream, and a caper dressing

PATE

smooth Brussels pate made with chicken and pork liver, served with toasted ciabatta and mixed leaves



SLOW ROASTED TURKEY

turkey fillet with a pork, sage & onion stuffing wrapped in streaky bacon, served with honey glazed parsnips & carrots, roasted potatoes, Brussel sprouts, pigs in blankets with a chicken jus and cranberry sauce

BEEF SHORT RIB (GF)

served with honey glazed parsnips & carrots, roasted potatoes, Brussel sprouts with a red wine and rosemary jus

OVEN BAKED SALMON

served with new potatoes, green beans and a parsley sauce

BUTTERNUT SQUASH & LENTIL WELLINGTON (VE)

served with roasted potatoes, carrots, Brussels sprouts, and a vegetable jus



TRADITIONAL CHRISTMAS PUDDING (V) served with brandy sauce

CHOCOLATE & ORANGE CAKE (VE) served with chocolate sauce

WARM CHOCOLATE BROWNIE (V)

with dark chocolate and milk chocolate pieces, served with vanilla ice cream