



Booking your meal

Our dining area will be festively decorated from the 1st December. We will be taking bookings for the 2nd to the 20th, excluding Sundays & Mondays.

A non-refundable deposit of £5 per person will be required for the Christmas menu.
A receipt for your deposit will be issued and deducted from your final bill.

Please contact us first to confirm availability of your required date and to make a provisional booking. Then complete the appropriate booking form and return to us within seven days along with your deposit.

We look forward to seeing you during the Christmas period. We will do our very best to make sure that you enjoy your visit.

Please note: We're unable to mix the main menu with the Christmas menu.



If you'd like mulled wine for arrival drinks, please let us know on your pre-order form.



ALLERGENS

VE - Suitable for vegans **GF** - Gluten Free **DF** - Dairy Free
GFA - Gluten free available **DFA** - Dairy free available

Dairy free, gluten free and vegan options are available on request, please check the menu for choices. Please indicate on the pre-order if you require a dairy/gluten free or vegan option. A full list of allergens can be provided on request. Please speak to a member of the team, where they'll be happy to help you in regards to more information.



Menu



TO START

Homemade curried parsnip soup. **DF, GFA**
Deep fried battered calamari rings, salad and sweet chilli sauce.
Homemade chicken liver and date pâté, salad and toast. **DF, GFA**
Watermelon, feta or vegan feta and pomegranate salad. **DF GF**
Goat's cheese and caramelised onion arancini rice balls
salad and chilli jam

MAIN COURSE

Traditional breast of turkey served with
bacon rolls and chestnut, sage & bacon stuffing. **GFA, DFA**
Pork fillet with a black pudding and apple stuffing **GF DF**
served with roast, new potatoes & seasonal vegetables.
Salmon fillet with an orange and tarragon cream sauce,
served with potatoes & seasonal vegetables. **GF**
Vegan stilton, mushroom, spinach and truffle oil suet pudding,
served with new potatoes and vegetables. **VE DF**
Spinach roulade filled with red pepper, cream cheese **GF**
and red pesto served with salad and potatoes.

DESSERT

Christmas pudding with brandy sauce.
Homemade white chocolate and cranberry cheesecake.
Homemade vegan lemon and ginger sponge
served with custard. **DF GF VE**
Fruit salad **DF GF VE**
Homemade bakewell and cherry trifle. **GF**

Three courses £32.95 per person.
Two courses £28.95 per person.

A £5 non-refundable deposit per person
will be required at the time of the booking
Bookings only.

