

Festive Set Menu

2 COURSES - £31 PER HEAD

3 COURSES - £37 PER HEAD

MIN. 10 COVERS

£100 Deposit Required on Booking

Pre-Order Required 7 Days in Advance

Chef's Choice Soup

served with homemade bread (v)

Ham Hock & Black Pudding Salad

slow cooked honey-mustard ham hock with crisp shaved apple, black pudding, gem lettuce, pickled onions and bramley apple purée (gf)

Prawn & Avocado Cocktail

with garlic crackerbreads (gf on request)

Brie & Caramelised Onion Tartlet

herb salad & balsamic (v)

Traditional Roast Turkey

roast potatoes, Yorkshire pudding, seasonal vegetables & rich gravy (gf on request)

Wild Mushroom, Spinach & Basil Pudding

pomme purée, buttered greens (v)

Apple & Smoked Bacon Stuffed Roast Pork Loin

buttered mash potatoes, roasted carrots & Tenderstem broccoli (gf)

Herb Crusted Haddock

trio of tomato & tarragon gnocchi

Christmas Pudding

with brandy sauce

Vanilla Panna Cotta

mulled berry compote (gf)

Double Chocolate Mousse

with blackberry & honeycomb (gf)

Sticky Toffee Pudding

butterscotch sauce & vanilla ice cream

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free (N) Nuts (S) Seeds

Fish Dishes May Contain Bones

July 2026