



Christmas MENU



TO START

HOMEMADE LEEK & POTATO SOUP

BAKED CAMEMBERT WITH CRANBERRY,
GARLIC & ROSEMARY

KING PRAWN COCKTAIL

All starters are served with baked sourdough loaf

FOR MAIN

FESTIVE ROAST

*A festive feast of roast beef, honey-glazed gammon, and succulent turkey breast.
Served with all your Christmas trimmings and rich gravy.*

THE CHRISTMAS CRACKER BURGER

*Succulent beef burger stacked with melted Brie, smoked bacon, and
tangy cranberry relish. Finished with sage & onion sausage meat stuffing
and chips, with a side of gravy.*

FESTIVE CRANBERRY & LENTIL BAKE

*A rich, comforting bake with lentils and sweet cranberries, and seasonal
root vegetables. Topped with a crisp, golden herb crust and served with
all the traditional vegetarian trimmings.*

WINTER SEAFOOD & MASH PIE

*Premium chunks of cod, salmon, and prawns poached in a cream and parsley sauce.
Baked under a blanket of cheesy mashed potato and served with festive vegetables.*

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

*A classic, fruit-rich Christmas pudding packed with winter spices and soaked in brandy.
Served warm with a generous pouring of warm custard and fresh cream.*

THE BLACK FOREST YULE LOG

*A striking chocolate roulade layered with velvet cream and dark forest cherries.
Finished with a rich chocolate coating and a sprinkle of festive magic.*

WINTER SPICED APPLE CRUMBLE

*A festive twist on a classic pub favourite. Spiced apples baked under a crisp,
golden-brown sugar crumble topping. Served warm with luxury vanilla bean
ice cream or custard.*

TO FINISH

HOMEMADE CHOCOLATE TRUFFLES OR MINI MINCE PIES



£42

PER PERSON

INCLUDES A
BUCK'S FIZZ
OR
MULLED WINE

PRE ORDER ONLY
AVAILABLE FROM
FRIDAY 27TH NOVEMBER –
MONDAY 21ST DECEMBER
BOOK NOW

