

2025

Seasons Greetings

BOXING DAY LUNCH

12noon till 9pm
(last sitting
8.45pm)

MENU

Starters

Roast Pepper & Tomato soup (VE)

Pressed ham hock terrine, red onion marmalade, toasted sourdough

Caprese Salad - Mozzarella, plum tomatoes, basil, & balsamic glaze

Prawn & crayfish cocktail, baby gem lettuce, Marie Rose sauce & toasted brioche

Main Course

Roast turkey, pigs in blankets, sage & onion stuffing, cranberry & gravy.
Slow-cooked pork belly, caramelized apple & cinnamon puree, mustard & sage jus

Roast striploin of beef, Yorkshire pudding, creamed horseradish, red wine jus

Vegan nut roast (VE)

Salmon Fillet, herbed potato mash, fine green beans & bearnaise sauce

All our roasts come accompanied by Roast potatoes & seasonal vegetables

Dessert

Traditional Christmas pudding & brandy sauce (V)

Eton mess, Chantilly, winter berries & fruit coulis (V)

Chocolate cheesecake with fruit compote

Glazed Lemon tart, cherry Chantilly cream & cherry coulis

3 x Course - £34.95 per adult / £12.95 per child

2 x Course - £29.95 per adult / £9.95 per child

(12 & under - tiny tots under 3 go free)

FOOD ALLERGIES & INTOLERANCES: Before you order your food and drinks please speak to our staff, if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. Menu descriptions may not include all ingredients and alcohol may be present in some dishes.

(V) Vegetarian (VE) Vegan