

2026

# *Seasons Greetings*

## NEW YEARS 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

*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**