

December Sunday Set Menu

2025

Available in our restaurant and lounge bar

Homemade tomato and red pepper soup served with a crusty roll

Homemade duck and Cointreau pate served with festive red onion chutney and finger toast

Smoked salmon cornets filled with crab meat, served with a lemon and lime mayo

Homemade breaded brie wedges, served with cranberry sauce

Poached mushrooms in a creamy cheddar and spinach sauce served with a balsamic and herb ciabatta wedge

oOo

Roast topside of beef served with homemade Yorkshire pudding

*Roast Staffordshire turkey
served with sage and onion stuffing and chipolata sausage*

*Chicken breast topped with bacon, cranberry and brie
served with a red wine jus*

Slow roast belly of pork with an apple cider sauce

*Oven baked salmon fillet with a panko, parmesan and lemon crust,
served with a lemon and dill sauce*

*Cherry tomato, spinach, red onion chutney and brie filo tart
served with a balsamic reduction*

*Festive nut roast
served with vegan gravy*

Braised marinated shank of lamb, served with a red wine and thyme sauce

oOo

Chocolate fudge obsession

New York baked vanilla cheesecake

Traditional Christmas pudding and brandy sauce

Key lime pie

Espresso panna cotta

oOo

Coffee and mints

£27.95 2 course

£33.95 3 course



Please note we require guests to pre-order and pay the balance 7 days in advance with a £10 per head deposit paid upon booking

December Sunday Set Menu

Dietary requirements

Available in our restaurant and lounge bar

(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option

Homemade red pepper soup served with a gluten free roll (gf, df, ve)

*Homemade duck and Cointreau pate served with red onion chutney
and gluten free roll (gf)*

Pan-fried garlic mushrooms (gf, df, ve)

Fanned melon served with forest fruits and fruit coulis (gf, df, ve)

oOo

Roast topside of beef served with gluten free gravy (gf,df)

Roast Staffordshire turkey served with gluten free gravy (gf, df)

*Chicken breast topped with bacon, cranberry and brie,
served with gluten free gravy (gf)*

Slow roast belly of pork with gluten free gravy (gf, df)

*Oven baked salmon fillet
served with hollandaise sauce (gf)*

Braised marinated shank of lamb, served with gluten free gravy (gf, df)

Festive vegetable nut roast served with gravy (df, ve)

Winter vegetable stew with mashed potato (gf, df, ve)

oOo

Traditional Christmas pudding with soya custard (gf, df, ve)

Chocolate and raspberry tart (gf, df, ve)

Espresso panna cotta (gf)

Raspberry frangipane tart (gf, df, ve)

oOo

*£10 per head deposit required
Pre order and balance due 7 days prior*



Children's Party menu

available for children only up to 11 yrs old

butcher's pork sausages, chips and peas

homemade chicken goujons, chips and peas

whole tail scampi, chips and peas

vegetarian sausages, chips and peas

roast turkey, stuffing and chipolata

OOo

kid's ice-cream sundae

chocolate fudge cake

£12.95 for 2 courses



Name

Time.....

Deposit Paid.....

Covers

Date.....

Balance Due.....



Starter	
Soup	
Pate	
Salmon	
Brie	
Mushrooms	
Mains	
Beef	
Turkey	
Chicken breast	
Pork	
Salmon	
Filo tart	
Nut roast	
Lamb	
Desserts	
Choc fudge	
Key Lime Pie	
Xmas pudding	
Cheesecake	
Panna Cotta	

Please add children's meals here:

Dietary requirements