

December Sunday Menu 2026

Available in our restaurant and lounge bar

Homemade leek and potato soup served with a crusty roll

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

Crab and Prawn Cocktail

King prawns and crab on a bed of baby gem lettuce with a tobasco spiced marie rose sauce

Homemade breaded brie wedges, served with cranberry sauce

Poached mushrooms in a creamy parmesan and garlic sauce served with a balsamic and herb ciabatta wedge

oOo

Roast Staffordshire turkey

served with sage and onion stuffing and chipolata sausage

Roast Topside of beef

Served with a homemade Yorkshire pudding

Supreme of chicken

Chicken breast wrapped in bacon and stuffed with sundried tomatoes, spinach and mozzarella and served with red wine jus

Slow roast belly of pork with dijon mustard sauce

Oven baked salmon fillet with a salsa verde herb crust

Served on a pool of sweet red pepper and tomato sauce

Chestnut, Spinach and Stilton En Croute

Served with vegan gravy

Festive nut roast

Served with vegan gravy

Braised marinated shank of lamb, served with a redcurrant and rosemary sauce

oOo

Chocolate fudge cake

Sicilian lemon cheesecake

Traditional Christmas pudding and brandy sauce

Key lime pie

Winter berry panna cotta

oOo

Coffee and mints

2 course £29.95

3 course £35.95

£10 per head deposit required

Pre order and balance due 7 days prior



Christmas Fayre 2026

*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 leek and potato 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 Staffordshire turkey served with gluten free gravy (gf, df)

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

*Supreme of chicken (gf)
Chicken breast wrapped in bacon and stuffed with sundried tomatoes, spinach and mozzarella and served
with balsamic reduction*

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

*Oven baked salmon fillet with salsa verde (gf)
Served in a pool of sweet red pepper and tomato sauce*

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

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

*Lentil shepard's pie (gf, df, ve)
Lentils mixed with carrots, onions, tomatoes and celery topped with creamy mashed potatoes served with a
seasonal vegetable medley*

oOo

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

*Chocolate and raspberry tart (gf, df, ve)
chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with a raspberry swirl.*

*Winter berry panna cotta (gf)
Cinnamon infused panna cotta topped with mulled winter berries.*

*Lemon berry delice (gf, df, ve)
Crumb base topped with a lemon dessert filling, finished with a summer fruit compote.*

oOo

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



Children's menu

available for children only up to 11 yrs old

leek and potato soup

garlic ciabatta

fanned melon with fruit coulis

oOo

butchers pork sausages, chips and peas

crispy chicken bites, 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

£15.95 for 3 courses



Please complete one form for all guest's pre-orders and return to us along with the total balance 7 days prior to the meal.

Name Covers

Date Sit down time

Starter		Dietary requirements		Kids menu	
Soup		Soup		Soup	
Pate		Pate		Melon	
Prawn Cocktail		Garlic Mushrooms		Garlic Bread	
Mushrooms		Melon			
Brie					
Mains					
Turkey		Turkey		Pork Sausage	
Chicken		Chicken		Chicken Bites	
Pork		Pork		Scampi	
Beef		Beef		Turkey	
Lamb		Lamb		Veg Sausage	
Salmon		Salmon			
Nut Roast		Nut Roast			
Veg Encroute		Shepherds pie			
Desserts					
Choc Fudge		Choc and Rasp Tart		Fudge Cake	
Cheesecake		Xmas Pud		Ice Cream	
Panna Cotta		Lemon Berry Delice			
Xmas Pud		Panna Cotta			
Kie Lime					

Please ensure food choices are in the correct column with gf, df, ve specified at the side

Adults 3 Course x £

Adults 2 Course x £

Children x £

Deposit

Balance