

Christmas Menu 2026!

Starter

Lightly Spiced Truffle-Infused Roasted Parsnip Soup

Served with a warm bread roll and butter

Gluten Free, Vegan, Vegetarian

Pressed Chicken and Ham Terrine

Presented with apple and onion chutney, toasted crostini

Contains: Cereals containing gluten, Milk, Sulphur Dioxide/Sulphites
Gluten Adaptable

Goat's Cheese Mousse and Beetroot with Ciabatta Toast

Finished with micro herb finish and a balsamic reduction

Contains: Cereals containing gluten, Milk
Gluten Adaptable

Main

Traditional Roast Turkey

Served with sage, pork and onion stuffing, pigs in blankets, honey-glazed roasted root vegetables, seasonal green herbed roast potatoes and finished with red wine and thyme jus

Contains: Cereals containing gluten, Milk, Sulphur Dioxide/Sulphites
Gluten Adaptable

Pan-Fried Salmon

Served with roasted root vegetables, seasonal greens, and potato fondant, finished with white wine and dill sauce

Contains: Fish, Milk
Gluten Free

Mushroom, Spinach and Roasted Butternut Squash Pithivier

Presented with roasted root vegetables, seasonal greens, roast potatoes, finished with red wine vegetable gravy

Contains: Cereals containing gluten, Eggs, Milk, Sulphur Dioxide/Sulphites

Roasted Butternut Squash, Spinach & Chickpea Stack

Finished with herb oil and balsamic reduction

Gluten Free, Vegan, Vegetarian

Dessert

Christmas Pudding

Finished with classic brandy-infused crème anglaise

Contains: Cereals containing gluten, Eggs, Milk
Gluten Adaptable, Vegan Adaptable

Raspberry Cheesecake

Served with vanilla chantilly cream and mango coulis

Contains: Cereals containing gluten, Eggs, Milk

Salted Caramel and Chocolate Tart

Accompanied with frozen berry sauce

Contains: Cereals containing gluten, Eggs, Milk, Sulphur Dioxide/Sulphites
