



CHRISTMAS MENU

SERVED FROM 1ST - 23RD DECEMBER 2026

STARTERS

Vegetable Broth (DF)

Breaded Brie Wedges with Fig & Apple Chutney (Can be GF)

Duo of Melon & Prawn Cocktail (DF) (Can be GF)

MAIN DISHES

Roast Turkey with all the Trimmings (DF) (Can be GF)

Pan Fried Salmon, Parmentier Potatoes, Seasonal Greens
with Caper & Dill Butter (Can be DF) (GF)

Sweet Potato & Chickpea Roast, Redcurrant Jus, Roast
Potatoes & Seasonal Veg (GF & DF)

DESSERTS

Christmas Pudding, Brandy Sauce & Ice Cream (Can be DF)

Cinnamon & Orange Creme Brulee with Shortbread &
Raspberry Sorbet (Can be GF)

After Eight Cheesecake with Chocolate Mint Ice Cream

Tea/Coffee & Mincemeat Pies to Finish

2 COURSE.....£28.00

3 COURSE.....£35.00



OAP 2 COURSE.....£24.00

OAP 3 COURSE.....£30.00