



Christmas Lunch Menu

To Start

Chef's freshly prepared mushroom and tarragon soup

Fantail of galia melon served with a medley of berries and a mango sorbet

Smooth chicken liver pate served with toasted granary bread and a red onion marmalade

Timbale of atlantic prawns served with a cherry tomato and cucumber salad and a marie rose dressing

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus

Oven braised shank of lamb sat on mash potato coated with a redcurrant and port jus

Pan seared fillet of seabass served with crushed new potatoes, griddled asparagus and a lemon and caper sauce

Goat's cheese and Mediterranean vegetable strudel served with a spiced tomato sauce and sweet potato fries

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Winter berry pavlova

Chocolate profiteroles drizzled with a chocolate sauce

Vanilla crème brulee served with a shortbread biscuit

Followed by freshly brewed filter coffee and a mince pie

Two Courses, coffee and a mince pie £17.50

Three Courses, coffee and a mince pie £20.50

*Our Christmas lunch menu is available Tuesdays – Friday lunchtimes. Tables available between 12.00pm – 1.45pm , Sunday Lunchtimes 12.00pm – 2.00pm (roast beef also available on a Sunday) **Unfortunately we are fully booked Christmas eve lunchtime.***

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.



Christmas Dinner Menu

To Start

Chef's freshly prepared mushroom and tarragon soup

Buffalo mozzarella served with an olive, sun dried tomato and rocket leaf salad and a basil pesto dressing

Smooth chicken liver pate served with toasted granary bread and a red onion marmalade

Tempura battered king prawns served with a sweet chilli dressing

Black pudding, leek and grain mustard tartlet served with dressed salad leaves

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus

Medallions of fillet steak served with beer battered onion rings, a Diane sauce and chunky chips £4.00 supplement charge

Oven braised shank of lamb sat on mash potato coated with a redcurrant and port jus

Pan seared fillet of seabass served with crushed new potatoes, griddled asparagus and a lemon and caper sauce

Goat's cheese and Mediterranean vegetable strudel served with a spiced tomato sauce and sweet potato fries

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Winter berry pavlova

Chocolate profiteroles drizzled with a chocolate sauce

Vanilla crème brulee served with a shortbread biscuit

A selection of cheese and biscuits

freshly brewed filter coffee and a mince pie £3.00

Two Courses, coffee and a mince pie £23.95

Three Courses, coffee and a mince pie £27.95

*Our Christmas dinner menu will be served Friday & Saturday evenings during December.
Tables available from 7pm – 8.45pm*

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.



Christmas Eve Dinner Menu £38.50 per person

A selection of canapés and a glass of prosecco Bellini on arrival

To Start

Chef's freshly prepared mushroom and tarragon soup

Mulled poached pear served with an apple and ale chutney and a blue cheese dressing

Smooth chicken liver pate served with toasted granary bread and a red onion marmalade

Smoked haddock and spring onion fishcake served with a herbed mayonnaise

Black pudding, leek and grain mustard tartlet served with dressed salad leaves

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus

Medallions of fillet steak served with beer battered onion rings, roasted cherry tomatoes, a Diane sauce and chunky chips

Oven braised shank of lamb sat on mash potato topped with fried leeks, coated with a redcurrant and port jus

Pan seared fillet of seabass served with crushed new potatoes, vegetable spaghetti and a lemon and caper sauce

Goat's cheese and Mediterranean vegetable strudel served with a spiced tomato sauce and sweet potato fries

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Vanilla crème brulee served with a medley of berries

Chocolate and raspberry tart served with a raspberry ripple ice cream

Lemon meringue pie served with a lemon curd ice cream

A selection of cheese and biscuits

Followed by freshly brewed filter coffee and chocolates

Tables available from 7pm – 8.45pm

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.



Fully booked Christmas Day

Christmas Day Menu £75.00 per person, £30.00 for children under twelve

A glass of mulled wine or orange juice on arrival

To Start

Chef's freshly prepared mushroom and tarragon soup

Mulled poached pear served with an apple and ale chutney and a blue cheese dressing

Smooth chicken liver pate served with toasted granary bread and a red onion marmalade

Smoked haddock and spring onion fishcake served with a herbed mayonnaise

Black pudding, leek and grain mustard tartlet served with dressed salad leaves

Main Courses

Traditional roast turkey accompanied with a roasted chestnut and apricot stuffing, bacon rolls, roast potatoes coated with a red wine jus

Medallions of fillet steak served with beer battered onion rings, roasted cherry tomatoes, a Diane sauce and chunky chips

Oven braised shank of lamb sat on mash potato topped with fried leeks, coated with a redcurrant and port jus

Pan seared fillet of seabass served with crushed new potatoes, vegetable spaghetti and a lemon and caper sauce

Goat's cheese and Mediterranean vegetable strudel served with a spiced tomato sauce and sweet potato fries

All of the above main courses are served with a selection of market fresh seasonal vegetables

Desserts

Traditional Christmas pudding served with a rich brandy sauce

Vanilla crème brulee served with a medley of berries

Chocolate and raspberry tart served with a raspberry ripple ice cream

Lemon meringue pie served with a lemon curd ice cream

A selection of cheese and biscuits

Followed by freshly brewed filter coffee and Mince Pies

Allergen Advice

Should yourself or a member of your party suffer from one or more of the fourteen recognised allergens please let us know so we are able to meet your dietary needs.



New Year's Eve Menu £75.00 per person
A glass of prosecco Bellini and canapés on arrival

To Start

Chef's freshly prepared mushroom and tarragon soup

Confit of duck served with pak choi and a plum and honey reduction

Smooth chicken liver pate served with toasted granary bread and a red onion marmalade

*Smoked salmon and atlantic prawns served with a cherry tomato and cucumber salad
enhanced with a marie rose dressing*

Black pudding, leek and grain mustard tartlet served with dressed salad leaves

Haggis, tatties and neeps

*Supreme breast of chicken wrapped in parma ham served with sautéed potatoes and leek
and Shropshire blue cheese sauce*

*Medallions of fillet steak served with beer battered onion rings, roasted cherry tomatoes, a
Diane sauce and chunky chips*

*Rump of lamb sat on colcannon mashed potato topped with fried leeks coated with a
blackberry jus*

*Pan seared fillet of seabass served with crushed new potatoes, vegetable spaghetti and a
lemon and caper sauce*

*Goat's cheese and Mediterranean vegetable strudel served with a spiced tomato sauce and
sweet potato fries*

*All of the above main courses are served with a selection of market fresh seasonal
vegetables*

Desserts

Sticky toffee pudding served with a rich toffee sauce and vanilla ice cream

Vanilla crème brulee served with a medley of berries

Chocolate and raspberry tart served with a raspberry ripple ice cream

Lemon meringue pie served with a lemon curd ice cream

A selection of cheese and biscuits

Followed by freshly brewed filter coffee and chocolates

*Tables available from 7pm – 8.45pm with a dancing in the conservatory, plus a glass of
champagne and fireworks to bring in the new year.*

Allergen Advice

*Should yourself or a member of your party suffer from one or more of the fourteen recognised
allergens please let us know so we are able to meet your dietary needs.*