

Main Course

All served with creamed mash potatoes, thyme roast potatoes, orange and honey roasted carrots and parsnips, brussels sprouts and caramelised red onions, winter spiced red cabbage and cauliflower cheese.

Chef's roast gravy, vegetarian gravy available.

Traditional Roast Crown of Turkey Wrapped in Smoked Bacon

Served with sage, cranberry & onion stuffing and pig in blanket. 1451 kcal.

Slow Roasted Beef with Sea Salt & Black Pepper Crust

Served with a homemade Yorkshire pudding. 1465 kcal.

Haddock in a Béarnaise Sauce

Haddock in a creamy béarnaise sauce. 1508 kcal.

Carrot Wellington with Spiced Marmalade

A puff pastry case filled with carrots, mushrooms and spinach with a carrot and ginger spiced marmalade. 1346 kcal.

Book your Christmas party with us today
2 courses only £15.99

Festive Desserts

Traditional Christmas Pudding

Served with a warm vanilla and brandy sauce. 436 kcal.

Chocolate Brownie Obsession

A layer of chocolate brownie topped with chocolate sauce and dusted with gold sugar, served with whipped fresh cream. 814 kcal.

Raspberry, Cranberry & White Chocolate Trifle

Trifle sponges soaked with raspberries, and cranberries, topped with a white chocolate custard, whipped cream and white chocolate pieces. 835 kcal.

Sticky Toffee Biscoff Cake

A spiced sticky toffee sponge with sticky date chunks, topped with a rich Biscoff buttercream and Biscoff biscuit crumb, served with whipped fresh cream. 632 kcal.

Tea or Coffee to Finish

Your choice of tea or coffee to finish your meal with us.

Dietary Information

 Vegetarian  Vegan options available on request

*When booking, please inform us of any dietary requirements, including any gluten-free options, and we will be happy to accommodate your needs.

Food Allergies; all our food is prepared in a kitchen where nuts, gluten and other allergens could be present and our menu descriptions cannot include all ingredients. If you have a food allergy, please let us know before ordering.

We cannot guarantee that our vegetarian or vegan ingredients have been cooked in dedicated equipment. Please ask a member of our team for more information upon booking.