



# CHRISTMAS MENU 2026

## STARTER

Roasted Red Pepper & Tomato Soup with warm bread roll & butter. V/VG

Mixed Melon & Orange Cocktail with raspberry sorbet. V/VG

Honey & Mustard Ham Hock Terrine served with chive mayonnaise & toast.

Prawn Cocktail in a Bloody Mary sauce, with brown bread & butter.

Pan-Fried Queen Scallops served with pea purée, crispy pancetta,  
finished with balsamic glaze.

Supplement £3.50

## MAIN COURSE

Traditional Roast Turkey with roast potatoes, Yorkshire pudding,  
pigs in blanket & seasonal vegetables.

Butternut Squash & Lentil Wellington with roast potatoes  
& seasonal vegetables. V/VG

Pan-Fried Monkfish Fillet with tomato & basil sauce, served with  
buttered new potatoes & seasonal vegetables.

Pulled Beef, Red Wine & Mushroom En Croûte with roast potatoes  
& seasonal vegetables.

Baked Lamb Rump with red wine & mint sauce, roast potatoes  
& seasonal vegetables.

## DESSERT

Traditional Christmas Pudding with brandy sauce.

Malted Milk & Irish Cream Torte

Traditional Tiramisu

Spiced Apricot & Apple Crumble

GF / V / VG Chocolate Fondant Pudding

All served with a choice of:

Cream, Ice Cream or Custard

TWO COURSES £29.95

THREE COURSES £34.95

Booking only detail overleaf



