

Christmas day menu

A festive celebration of tradition flavours

STARTERS

Parsnip & Apple Soup (V, VE, GF)

Crusty Farmhouse Paneer & Potato Rolls (V, D,G)

Golden baked rolls filled with spiced paneer and potato, served with a tangy dip.

Beef Caesar Tart (D, G, E, Fish)

A crisp tart base with seasoned beef, Caesar cream, and Parmesan shavings.

Prawns with Cocktail Sauce (GF, Shellfish, E)

Juicy prawns served on a crisp salad with a classic cocktail dressing.

MAIN DISHES

Nut Roast (V, N, G)

A fusion of British Christmas tradition with Indian indulgence.

Vegetable & Cranberry Risotto (V, VE, GF)

Creamy risotto with winter vegetables, cranberries, and festive herbs.

Traditional Roast Turkey (GF, D)

Served with roast potatoes, seasonal vegetables, pigs in blankets, served with cauliflower cheese and festive gravy.

Quiche Lorraine (D, G, E)

A hearty festive quiche with seasoned diced ham and a creamy blend of cheese.

PUDDINGS

Biscoff Cheesecake (V, D, G, E, S)

Traditional Christmas Pudding (V, N, G, D, E)

Rainbow Parfait (GF, D)

Adults

2-Course Meal (Starter + Main, Without Drinks): £59.99 per adult

3-Course Meal (Starter + Main + Dessert, Without Drinks): £69.99 per adult

3-Course Meal (Starter + Main + Dessert, With 2 Drinks – soft drink, small wine, beer): £79.99 per adult

Children (Under 12)

2-Course Meal: £19.99

3-Course Meal: £29.99 including 1 pint of soft drink

Terms & Conditions

On Christmas Day, guests can enjoy the flexibility of mixing and matching dishes from both our Christmas Day Menu and our Christmas Party Menu. A deposit of £25 per person is required by 12th December to secure your reservation, and every guest will be welcomed with a complimentary glass of Champagne on arrival

V-Veg, VG- Vegan, GF- Gluten Free, D-Dairy, E-Eggs, N-Nuts, G- Gluten, S- Soy

*T&C Apply