

Christmas Dinner 2025

Two courses: £29.95, 3 courses: £35.95

Pre-orders only please. Starts from November 30 until December 22

Starters

Farmhouse paté: coarse pork liver & chicken paté with roast onion topping
served with melba toast & chutney.

Traditional prawn cocktail served with brown bread.

Vegan/veg. homemade winter vegetable soup served with crusty bread.

Mains

Roast topside of beef, served with roast potatoes, yorkshire pudding
and seasonal vegetables.

Traditional roast turkey, served with pigs in blankets, pork, sage and onion ball
stuffing and seasonal vegetables.

Vegan/veg. mediterranean tart. basil & maize pastry case, filled with a base of
roasted tomato sauce, grilled courgettes, red & yellow peppers, red onion &
cherry tomato, all baked together and finished with basil & pumpkin seed crumb.
Served with new potatoes & sauce.

Sea bass. Served in a lemon caper sauce on a bed of crushed potatoes.
Seasonal vegetables.

Desserts

Traditional Christmas pudding, served with brandy sauce.

Pistachio white chocolate & raspberry roulade: Hand rolled roulade filled with
whipped pistachio cream, raspberry sauce & white chocolate.

After dinner mint & dark chocolate torte: Crunchy biscuit base filled with white
chocolate & mint mousse topped with dark chocolate & minted sugar.

Vegan/GF trillionaires tart: Crumbly vegan chocolate pastry case filled with rich
vegan toffee sauce topped with indulgent vegan style ganache and served with
vegan ice cream.

Mince pie & coffee to finish .