

3 courses: £30.00 per person | 2 courses: £24.99 per person Served from 12pm to 3pm | Includes coffee to finish

	Roasted Tomato & Sweet Pepper Soup	Ø 💥
Starter	Pressed Chicken & Ham Hock Terrine pistachios, golden sultanas and cherries	**
	Scottish Smoked Salmon Mousse rye bread, pickled cucumber, citrus dressing	GFA
	Traditional Roasted Turkey Breast pig in blanket, chestnut stuffing, pan gravy	GFA
	Featherblade of British Beef bourguignon sauce	¾ 3
Main	Poached Plaice & Prawn Roulade dill hollandaise	₩
	Chestnut & Cranberry Nut Roast wild mushroom fricassée	\triangledown
	All served with fresh seasonal vegetables & selected potatoes	
	Traditional Old Fashioned Christmas Pudding caramelised poached orange, brandy sauce	♥ GFA VGA
Dessert	Madagascan Vanilla Crème Brûlée cinnamon butter shortbread	♥ GFA
	Chantilly Cream Profiteroles salted caramel ice cream, chocolate sauce	\heartsuit

Festive lunch vegan menu is available on request.

Available from 1st December to 23rd December 2025.

Parties more than 10 will require pre-orders and pre-payment. Subject to availability.

Allergies or Intolerances Notice

Please be advised that food preparation may contain these ingredients, milk, eggs, wheat, soybean, peanuts, fish, and shellfish. We are unable to guarantee that dishes will be completely allergen free. Please let a member of the team know if you have any allergies or intolerances.



GFA Gluten Free Available VGA Vegan Available