



£26.95 for three courses



Christmas Dinner

Seasonal Amuse–Bouche

TO START

Chestnut & Mushroom Velouté (V)

Beetroot-Cured Salmon, Dill Crème Fraîche
& Pickled Cucumber (GF)

Pressed Ham Hock Terrine, Piccalilli & Pickled Vegetables (GF)

MAIN COURSE

Chicken Ballotine, Roast Potatoes, & Chicken Gravy

Slow-Braised Beef Feather Blade, Red Wine Jus & Roast Potatoes

Baked Fish Wellington, Spinach & Lemon Cream Sauce

Caramelised Onion, Goat's Cheese & Beetroot Tartlet
& Roasted Root Vegetables (V)

All served with seasonal Honey Roasted Carrots & Parsnips,
Bacon Brussels sprouts & Braised Red Cabbage

PRE-DESSERT

Seasonal Sorbet

DESSERT

Christmas Pudding Parfait,
Spiced Plum Purée, & Gingerbread Crumb (V)

Mulled Wine Poached Pear,
Vanilla Mascarpone & Hazelnut Praline (V / GF)

Treacle Tart, Vanilla Bean Ice Cream

TO FINISH

Complimentary Fresh Filter Coffee & Warm Mince Pie

Christmas Dinner 2026



Booking and Pre-Order

Please return completed with full payment by **Thursday 12th November** to secure your bookings

Date of Booking: _____

Name of Booking: _____

Covers: _____

Contact Number: _____

Email: _____

Special Dietary Needs/Allergies: _____

Deposit Amount Paid: _____

Balance to Pay on the Day: _____

Please complete the order form below with the quantities for your booking:

_____ x Chestnut & Mushroom Velouté

_____ x Beetroot-Cured Salmon

_____ x Pressed Ham Hock Terrine

_____ x Chicken Ballotine

_____ x Slow-Braised Beef Feather Blade

_____ x Baked Fish Wellington

_____ x Caramelised Onion, Goat's Cheese & Beetroot Tartlet

_____ x Christmas Pudding Parfait

_____ x Mulled Wine Poached Pear

_____ x Traditional Treacle Tart

Please Note!

NO changes to meals pre-ordered can be made on the day.

Please make sure the details above are correct & make a note of who has ordered what in your party for your own reference!