

CARVERY CHRISTMAS DAY 2026

Adults 72.95 / Children 39.95

3 courses, served 25th December 2026

£15pp deposit and pre-order required

Starters

Creamy leek & potato soup, Stilton cheese straws, warm bread and butter (*V)

King prawn & crayfish cocktail, Marie Rose sauce, lemon wedge, brown bloomer and butter (*)

Potted duck leg, toasted sourdough, sticky fig & caramelised onion chutney

Galia melon, pineapple & exotic fruit compote with strawberry & Champagne sorbet (VG/NGCI)

Mains

From the kitchen

Duo of salmon & seabass, garlic crushed new potatoes, buttered seasonal greens, crispy fried shallots and parsley & prawn cream sauce

Sweet potato, cranberry & chestnut strudel, braised red cabbage, glazed carrot, roast potatoes and a rich onion gravy (VG)

From the Carvery

A selection of hand carved roast Sirloin of beef, honey glazed ham & sage roasted turkey breast with traditional trimmings, seasonal vegetables, creamed mash, roast potatoes, Yorkshire puddings and gravy

Puddings

Christmas pudding, brandy sauce and whipped Chantilly cream

Glazed lemon tart, lemon curd and clotted cream ice cream

Chocolate & cherry cheesecake, mulled berries and vanilla ice cream (VGA)

British cheese board with biscuits, apple, celery and Plum Pudding ale & apple chutney

Freshly brewed coffee or tea and warm mince pie

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, (*) Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order.

J.W. LEES