



Christmas Day Lunch Menu 2026

£85 per person

Starters – Accompanied by a glass of Fizz

Cauliflower & Chestnut Soup served with a warm crusty roll (V) (GF available)

Traditional Prawn Cocktail served with brown bread & butter (GF available)

Grilled Goat's Cheese on a bed of mixed leaves with sun-dried tomatoes, walnuts & a drizzle of balsamic glaze (GF) (V)

Ham Hock & Pea Terrine served with piccalilli & a beetroot, fennel & radish salad (GF)

Mains

Traditional Rost Turkey with pigs in blanket, roast potatoes, honey roast parsnips, Brussel sprouts, cranberry stuffing, swede mash & gravy (GF)

Rosemary & Thyme Rolled Brisket. Slow cooked beef served with Dauphinoise potatoes, honey glazed root vegetables, tenderstem broccoli & a rich red wine gravy (GF)

Pan Fried Halibut on a bed of sauteed samphire, with Parisienne potatoes, a white wine & cream sauce & a dill emulsion (GF)

Chestnut En-Croute served with roasted root vegetables, creamy mashed potato, sauteed greens & veggie gravy (V)

Desserts

Traditional Christmas Pudding with brandy sauce (GF) (V)

Chocolate Fondant. Goopy, soft centre, served with fresh berries & salted caramel ice cream (GF) (V)

Strawberry & Prosecco Pavlova Roulade. Meringue, strawberries & cream finished with raspberry coulis & strawberry ice cream (GF) (V)

Cheese & Biscuits

A Selection of Cheeses with Biscuits & Crackers

Coffee & Truffles

Tea or Coffee with Rich Handmade Truffles & Mince Pies

Available to book for Friday 25th December 2026 only. Pre-Book & Pre-Order Essential.
Full Payment to be made by 1st December 2026 (or at time of booking if after 1st December)

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