



CHRISTMAS 2026

Join the festivities in style with us!

Whether it be with friends or colleagues, choose from our traditional 3 course Christmas menu available for lunch and dinner. 2 courses £38 / 3 courses £45

TO START

Creamy Celeriac Soup (vg)

Velvety celeriac soup finished with roasted walnuts, hazelnuts and a delicate truffle oil drizzle.

Smoked Salmon & Beetroot Terrine

Smoked salmon layered with vibrant beetroot, complemented by fresh herbs and a light citrus dressing.

Chicken Liver Pâté

Rich and smooth pâté, served with toasted artisan bread, cornichons, and a tangy onion chutney

Stuffed Portobello Mushroom (vg)

Roasted portobello mushroom filled with quinoa and seasonal vegetables, served with our fresh magic green sauce.

THE MAIN EVENT

Choose from:

Roast Turkey / Roast Chicken / Stuffed Butternut Squash (vg)

All served with crispy roast potatoes, baby carrots, Brussels sprouts, braised red cabbage, sage & onion stuffing, and pigs in blankets (vg option available without)

Festive Beef Stew (Goulash)

Tender slow-cooked beef with seasonal vegetables, onions and herbs in a rich, smoky paprika and tomato sauce

Pan-Seared Sea Bream

Delicately pan-seared sea bream served with tender asparagus, baby potatoes and a silky beurre blanc sauce.

CHRISTMAS EXTRAS

Extra Brussels sprouts (vg) 3 / Extra honey roast parsnips (vg) 2.5 / Extra Pigs In Blankets 6 / Extra potatoes 4 / Extra stuffing (vg) 4.5

DESSERTS

Traditional Christmas Pudding

With warm brandy sauce

Apple Pie Strudel

Warm apple and cinnamon strudel served with your choice of creamy custard or vanilla ice cream

Sticky Toffee Pudding

Warm, indulgent, and served with vanilla ice cream

Cheeseboard

A selection of fine cheeses, crackers, chutney, and fruit

DESSERT COCKTAILS

Christmas Cracker 13 || Espresso Martini 14

Finish off with tea or coffee & a mince pie £5

A discretionary 12.5% service charge will be added to your bill