



CHRISTMAS DAY 2026

~£95 ~

STARTERS

ROAST BUTTERNUT SQUASH SOUP [VGO, GFO](#)

with sundried tomato pesto and a milk roll

JUMBO PRAWN COCKTAIL [GF](#)

with smoked salmon and caviar

PÂTÉ DE CAMPAGNE [GFO](#)

with Pedro Ximénez bacon jam and crusty baguette

TRUFFLED WILD MUSHROOM CROSTONE [VGO](#)

with ricotta and rocket

MAINS

All roasts are served with ruby port braised red cabbage, roasted heritage carrots & parsnips, pancetta & chestnut roast sprouts, creamy mash, duck fat roasties, and a Yorkshire pudding [VGO, GFO](#)

BACON-WRAPPED TURKEY ROULADE [GF](#)

stuffed with chestnut, pork & cranberry stuffing, served with pigs in blankets

ROAST DRY-AGED SIRLOIN OF YORKSHIRE BEEF [GFO](#)

with oxtail marmalade and rich Guinness gravy

VEGAN "HAGGIS" WELLINGTON [VG, GFO](#)

with a creamy malt whisky & pink peppercorn sauce

HERB-CRUSTED COD LOIN [GF](#)

with potato & fennel gratin, asparagus, and chive beurre blanc

DESSERTS

SHERRY TRIFLE

Pedro Ximénez-soaked almond sponge, raspberry jelly, and tonka bean custard, topped with Chantilly cream

CHRISTMAS PUDDING [VGO, GF](#)

with XO brandy butter and crème anglaise

BELGIAN TRIPLE CHOCOLATE BROWNIE [VGO, GFO](#)

with amaretto biscuits and bourbon vanilla bean ice cream

TRIO OF BRITISH CHEESES [GFO](#)

with traditional accompaniments



All allergens

If you have a question, food allergy or intolerance, please let us know before ordering. Full allergen information is available on request or via the QR code. [V](#) Vegetarian, [VO](#) Vegetarian option available, [VG](#) Vegan, [VGO](#) Vegan option available, [GF](#) Gluten free, [GFO](#) Gluten free option available.



CHRISTMAS DAY 2026

~ Kids - £45 ~

STARTERS

TOMATO SOUP VG, GFO

served with bread & butter

PRAWN COCKTAIL GF

Tender prawns with cherry tomatoes and a pot of Marie Rose sauce

MOZZARELLA DIPPERS V, GF

Breaded mozzarella dippers served with homemade ketchup

MAINS

All roasts are served with ruby port braised red cabbage, roasted heritage carrots & parsnips, pancetta & chestnut roast sprouts, creamy mash, duck fat roasties, and a Yorkshire pudding VGO, GFO

CROWN OF TURKEY GFO

served with pigs in blankets, sage & onion stuffing, and gravy

ROAST DRY-AGED SIRLOIN OF YORKSHIRE BEEF GFO

served with a gravy boat

VEGAN "HAGGIS" WELLINGTON VG, GFO

served with a creamy sauce

APPLE, FENNEL & CHESTNUT LOAF VG, GF

served with homemade gravy

GIANT FISH FINGERS GF

served with chips and peas

PUDDINGS

JELLY & ICE CREAM GF

Raspberry jelly, vanilla ice cream, and sprinkles

CHOCOLATE BROWNIE VG, GF

served with ice cream and chocolate sauce

STICKY TOFFEE PUDDING GF

served with a jug of custard



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