



Christmas Day Menu 2026

£139.99 per person

Starter

Tomato and Basil soup 'VE' 'GF'
Prawn cocktail, Cos lettuce, Marie Rose dressing 'GFA'
Home cured Scottish salmon gravadlax, homemade brown bread,
beetroot lemon mayonnaise 'GFA'
Chicken liver parfait, red onion marmalade, brown bread 'GFA'
Fillet of beef carpaccio, rocket, shaved parmesan, virgin olive oil
Grilled goats cheese crostini, pomegranate, honey 'V' 'GFA'

Main Course

Herb crusted salmon, crushed new potatoes, green beans, lemon dressing 'GFA'
Grilled Halibut, sauteed potato, savoy cabbage, cream and white wine sauce 'GF'
Lemon and thyme chicken breast Rösti potato, sautéed wild mushrooms, spinach, green beans, smoked garlic cream 'GF' 'DFA'
Locally sourced roast turkey, sage and onion stuffing, pigs in blanket, roast potatoes, seasonal vegetables, turkey jus 'GFA'
28-day aged sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine jus, 'GFA'
Vegetable Wellington, tomato coulis, sauteed potatoes, French beans 'VE'

Dessert

Lemon and lime cheesecake, mixed berry compote 'V' 'GF' 'VEA'
Double chocolate brownie, chocolate sauce, vanilla ice cream 'V' 'GF' 'VEA'
Apple crumble tart, custard 'V' 'GF'
Traditional Christmas pudding, brandy butter sauce 'V'
A selection of cheese, organic quince, celery and assorted crackers 'GFA'

Additional Sides

French beans, fresh chilli 'DF'	4.99
Garden peas and bacon	4.99
Cauliflower cheese 'GFA'	4.99
French Fries 'GF'	4.99
Onion rings	4.99
Brussel sprouts, pancetta	5.49

Tea and Coffee

Selection of tea and coffee served with a homemade mince pie

'V' Vegetarian, 'GF' Gluten Free, 'GFA' Gluten Free Available, 'VE' Vegan, 'VEA' Vegan Available

This is a typical menu and changes may take place without notice depending on the availability and freshness of the produce.
We cannot guarantee any of our food will contain no nut or any other allergic irritant.