

Christmas

DAY 2026

MENU



2 COURSE £75

3 COURSE £85

50%PP DEPOSIT REQUIRED (NON REFUNDABLE)

PRE ORDER FORMS MUST BE HANDED IN BY 18TH DECEMBER

CHILD 2 COURSE £25 (UNDER 12'S ONLY)

STARTER

HONEYDEW MELON (V)

Served with fresh strawberries

CHESTNUT SOUP

Served with crusty bread & butter

FINEST SCOTTISH SMOKED
SALMON

Served with herbed cream cheese

GRILLED GOAT'S CHEESE
TART

Served on puff pastry with a cranberry
dressing

MAIN

TRADITIONAL ROAST

MIX ANY MEATS

TURKEY, HONEY ROAST GAMMON, TOPSIDE BEEF, ROAST PORK

HOMEMADE NUTROAST (V)

Served with all the Trimmings.

Walnut Sprouts, Honey Glazed Carrots, Parsnips, Spiced Red Cabbage,
Broccoli, Green Cabbage and Goose fat Roasted Potatoes, Stuffing,
Pigs in Blankets, Cauliflower Cheese & Homemade Meat Gravy

DESSERT

STICKY TOFFEE PUDDING

Served with custard

CHOCOLATE FUDGE CAKE

Served with Madagascan vanilla ice cream

CHRISTMAS PUDDING

Served with brandy sauce

BISCOFF CHEESECAKE

Served with salted caramel ice cream

SHERRY TRIFLE

— FINISH WITH COFFEE AND MINCE PIES —

Please tell us if you have any **food allergies or intolerances** ahead of ordering.