



# CHRISTMAS menu

TWO COURSE DINNER £36.00  
TWO COURSE DINNER AND DISCO £43.50  
THREE COURSE DINNER £44.00  
THREE COURSE DINNER AND DISCO £51.50

# Christmas Festive Menu 2025

Served Monday to Saturday from Friday 28th November until Saturday 20th December with the option of a disco on Fridays and Saturdays only. A pre order is required from all parties. Please contact the hotel for more information including any dietary or allergy queries.

(V) VEGETARIAN (VA) VEGAN ON REQUEST (GF) GLUTEN FREE (GFA) GLUTEN FREE AVAILABLE

## STARTERS

### RED PEPPER, TOMATO AND BASIL SOUP

Topped with Crème Fraiche and served with a Crusty Sourdough Bread (V) (VAA) (GFA)

### FISHCAKE

Served with Capers, Pickled Vegetables and Rocket

### DUCK SPRING ROLLS

Served with Chilli Sauce

### CHICKEN LIVER PATE

Served with Tomato and Caramelised Onion Chutney and Crostini's

### BURRATA

Served with Sun-Blushed Tomatoes, Pickled Walnuts and Rocket (V)

## MAINS

### ROAST TURKEY CROWN

Served with Duck Fat Potatoes, a Pork and Sage Stuffing, Pigs in Blankets, Market Vegetables, Yorkshire Pudding and Gravy (GFA)

### 200Z BEEF SHORT RIB

Served with Duck Fat Potatoes, Pigs in Blankets, Market Vegetables, Yorkshire Pudding and Gravy (GFA) (£3 Supplement pp)

### MUSHROOM AND LEEK PIE

Served with Garlic and Rosemary Potatoes, Market Vegetables and Gravy (V) (VA)

### CREAMY CHICKEN SUPREME

Topped with a Creamy Mushroom and Onion Sauce, Pomme Puree and Kale (GF)

### GRILLED SEA BREAM

Served on Crushed New Potatoes and Spring Onion, topped with a Creamy Tomato and Basil Sauce (V)

### SPIANCH AND PEA RISOTTO

Topped with Parmesan and Truffle Oil (GFA)

## DESSERTS

### CHRISTMAS PUDDING

Served with a Rich Brandy Sauce, dusted with Icing Sugar (GF)

### SELECTION OF FRENCH & ENGLISH CHEESES

Served with Crackers, Quince Jelly & Grapes (£4 Supplement pp) with Port (£8 Supplement pp) (GFA)

### RICH CHOCOLATE AND ORANGE TART

Served with a Milk Chocolate Sauce and Clotted Cream

### APPLE, PEAR AND CINNAMON CRUMBLE

Topped with Nutmeg Crumb, served with Vanilla Ice Cream (VA)

### TONKA BEAN CRÈME BRULÉE

Served with Amaretti Biscuits (GFA)