



CHRISTMAS DAY MENU 2025

Hearty Root Vegetable Soup

with Homemade Focaccia Bread (VG, GF Option)

North Atlantic Prawn & Crab Cocktail (DF, GF)

A luxurious starter featuring succulent Prawns and Sweet White Crabmeat, served in crisp little gem lettuce cups, dressed with a tangy Marie Rose sauce

Chicken, Mushroom & Leek Terrine (GF)

A rustic yet elegant terrine layered with Poached Chicken Breast, sautéed Wild Mushrooms, and softened Leeks, served with a prosciutto crisp. Served alongside a velvety Sweetcorn Purée with Tarragon-Scented Popcorn

Lemon Sorbet with Winter Citrus Zest (VG, GF)

A crisp, palate-cleansing sorbet, gently sweetened and churned to a silky finish.

Roast Turkey with All the Trimmings

Roast Bronze Turkey, seasoned and slow-cooked, served with Sage and Onion Stuffing, Pigs in Blanket, Buttered Carrots, Brussels Sprouts, Duck Fat Roasted Potatoes, Honey-Glazed Parsnips, and rich Red Wine Gravy,

Roast Sirloin of Beef with Red Wine Gravy (DF, GF Option)

Prime Sirloin of Beef, seasoned and seared for a deep caramelised crust, slow-roasted to perfection. Served with a Rich Red Wine and Shallot Gravy, Yorkshire Pudding, Duck Fat Roast Potatoes, Honey-Glazed Parsnips, and Buttered Carrots

Succulent Monkfish Fillet (GF)

A luxurious centrepiece of meaty Monkfish Fillet, delicately seasoned and wrapped in Smoky Pancetta for a crisp, savoury finish, with Petit Pois and Buttered Shallots and a touch of cream

Winter Garden Trio (GF)

Twice Baked Golden Cheese Soufflé with Chickpea, Mint and Sweet Potato Falafel served with a Crisp Winter Salad of Toasted Walnuts and Pear Vinaigrette

Green Pea Risotto (VG, GF)

Arborio rice with sweet garden peas, finished with a touch of fresh mint and aged Parmesan

Traditional Cloutie Dumpling

A traditional Scottish steamed pudding, rich with Dried fruits, Warm Spices and a hint of Whisky. Served warm with a Drizzle of Cream or Vanilla Ice Cream

Sticky Toffee Pudding

A rich, date-infused sponge, baked until golden and soft, drenched in warm toffee sauce. Finished With A Scoop Of Creamy Vanilla Ice Cream

Coconut & Mango Panna cotta (VG, GF)

A silky coconut cream with a layer of mango coulis, accompanied with mango sorbet and a coconut crumb

Selection of Ice Creams and Sorbets

Three scoops of our Homemade Ice Cream or sorbet, served with Fresh Berries (Vo, GF)

Tea, Coffee & Festive Fudge

Freshly brewed tea and rich, aromatic coffees served with handmade melt-in-the-mouth vanilla fudge

Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY MUSTARD, SESAME SEEDS IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU