



CHRISTMAS DAY MENU 2026

£165PP | 5 COURSES
£20 PP DEPOSIT

CHESTNUT MUSHROOM SOUP

Homemade Bread | Whipped Butter
(V, VE on request, GF on request)

TO START

Smooth Chicken Liver Pâté
Chargrilled Sourdough | Onion Chutney

Roasted Beetroot & Parsnip Salad
Apple | Cranberries (VE, GF)

King Prawn Cocktail
Malted Bloomer | Lobster Mayonnaise
(GF on request)

Smoked Mackerel Rillettes
Gooseberry Compote | Chargrilled Sourdough
(GF on request)

MAIN COURSE

Roasted Herb-Fed Turkey Breast
Traditional Trimmings | Red Wine Gravy (GF on request)

Roasted Grass-Fed Yorkshire Sirloin
Traditional Trimmings | Red Wine Gravy (GF on request)

Roasted Monkfish
Olive Oil | Mashed Potato | Wild Mushrooms | Seasonal Greens | Shellfish Dressing (GF)

Nut Roast Wellington
Seasonal Greens | Fondant Potato | Truffle Gravy (V)

DESSERT

Traditional Christmas Pudding
Vanilla Custard (VE)

Dark Chocolate Tart
Espresso Ice Cream | Chocolate Sauce

Passionfruit Crème Brûlée
Shortbread Biscuits (V, GF)

Yorkshire Blue & Vintage Cheddar
Thomas Fudge Biscuits | Chutney | Celery
Frozen Grapes (V)

Mini Mince Pies | Petit Fours