



CHRISTMAS MENU

2 COURSES - £38PP

FROM 20TH NOV TO 19TH DEC 2026

STARTER

Homemade Celeriac, Hazelnut & Truffle Soup

Beetroot & Goat's Cheese Arancini served with Golden Beetroot Puree

Chicken, Leek Terrine, Wrapped with Prosciutto served with Spiced Pears

Crispy Fish Goujons, Homemade Lemon & Dill Mayonnaise

Golden Tempura Prawns with Sriracha Mayonnaise

MAIN COURSE

Chargrilled Prime 10oz Sirloin Steak (Cooked Medium) £5 supplement

Roast Turkey Breast, with sausage & cranberry stuffing, pigs in blankets,
Traditional festive vegetables & Red wine jus

Slow Braised Cut of Welsh Lamb, Honey Roasted Winter Vegetables and Rosemary Jus

Fillet of Beef Medallions, Wild Mushrooms & Garlic Sauce

Pan fried Fillets of Seabass, Sautéed Savoy Cabbage & Pancetta with
White wine, Chives & Cream Sauce

Couscous Stuffed Red Pepper
Pulses, Sweetcorn, crispy Chickpea, Tomato & Harissa Sauce

(All Main Courses are served with a choice of Hand-Cut Chips or Boiled New Potatoes)

Except Turkey which includes Roast potatoes

DESSERT

Traditional Christmas Pudding with Rich Brandy Sauce £7.50

Homemade Baileys & White Chocolate Cheesecake £7.50

Profiteroles topped with Rich Chocolate £7.50

Belgian Chocolate Brownie with Joe's Vanilla Ice Cream £7.50

EXTRA SIDES

Panache of Winter Vegetables £4.95 | French Bread £4.00

Garlic Bread £4.95 | Side Salad £4.95

Peppercorn Sauce £4.10