



THE MENU

Christmas Menu 2025

Starters

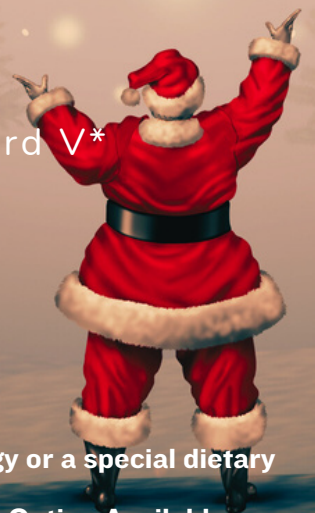
- Deep Fried Brie with cranberry sauce V*, VE*, GF*
- Prawn Cocktail with homemade bread GF*
- Chicken Liver Pate with toast and grape & cherry jelly GF*
- Spring Rolls stuffed with vegetables V*, VE*
- Homemade Falafel served with hummus V*, VE*, GF*
- Calamari deep fried, served with tartar sauce GF*

Main Course

- Choices of Traditional Roast: Turkey, Beef, Lamb or Nut Roast with all the trimmings V*, VE*, GF*
- Chicken Leg stuffed with bacon & mushroom served with roast potato and steamed vegetables GF*
- Fish Wellington with salmon & cod served with roast potatoes, steamed vegetables and fish sauce GF*
- Traditional Hungarian/Romanian Stuffed sour cabbage with rice and minced pork. Served with homemade bread GF*
- Classic Fish Pie GF*
- Hungarian Mushroom Paprikas (Stew) served with dumplings or rice. V*, VE*, GF*

Dessert

- Christmas Pudding with brandy custard V*, VE*, GF*
- Chocolate and cherry Bread & Butter Pudding with custard V*
- Pistachio Cheesecake GF*
- Ice Cream or Sorbet V*, VE*, GF*
- Double Chocolate Fudge V*, GF*
- Apple Strudel V*



Please note that we use 100% Groundnut oil in our kitchen. If you have a food allergy or a special dietary requirement, please inform a member of the team. Thank you!

V* = Vegetarian Option Available VE* = Vegan Option Available GF* = Gluten Free Option Available

Terms & Conditions: Available from 1st Dec - 24th Dec. £10 deposit per person. We are unable to do split bills. 10% service charge will be added to food & drinks. Full terms and conditions available on pre-order form.

THE  MENU

2025

Christmas Day

KIDS
Under 10
£35*

£70
Including
crackers

Welcome treat - Olives V*, VE*, GF*

Starters

Prawn Cocktail served with homemade bread GF*

Deep Fried Brie with cranberry sauce V*, VE*, GF*

Chicken Pate served with toast and onion marmalade GF*

Hungarian Fisherman's Soup a sweet paprika based fish soup
served with homemade bread GF*

Duck Spring Roll served with chilli tomato jam

Garlic Mushrooms served with homemade bread V*, VE*, GF*

Main Course

**Traditional Roast Selection: Turkey, Beef, Lamb, Chicken breast, Pork belly or
Nut Roast** with all the trimmings V*, VE*, GF*

Stuffed Turkey breast- with apricot & prunes served with mashed potatoes
and steamed vegetables GF*

Pressed Confit duck with steamed red cabbage,
mash potatoes topped with mango and plum sauce GF*

Fish Wellington with salmon & cod served with roast potatoes, steamed
vegetables and fish sauce GF*

Hungarian Mushroom Stew served with dumplings or rice V*, VE*, GF*

Fillet of Hake with a creamy king prawn sauce served with new potatoes and
seasonal vegetables GF*

Desserts

Christmas Pudding with brandy custard V*, VE*, GF*

Chestnut Puree with whipped cream drizzled with
chocolate sauce V*, VE*, GF*

Apple & Pear Crumble with custard V*, GF*

Chocolate Baileys Cheesecake V*, GF*

Poppy seed & Sour cherry Strudel V*

Ice Cream or Sorbet V*, VE*, GF*

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Terms & Conditions: Available on 25th Dec. £25 deposit per person. We are unable to do split bills. 10% service charge will be added to food & drinks. Full terms and conditions available on pre-order form.