

THE MENU

Christmas Day 2026



Live electric cello

Starters

Prawn Cocktail served with homemade bread GF*

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

Duck & Chicken Liver 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*

Golden Fried Halloumi served with chilli tomato jam V*, GF*

Main Course

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

Ox Cheeks served with mash potatoes and steamed vegetables GF*

Confit Duck Leg with steamed red cabbage,
mash potatoes and topped with a glossy savoury reduction GF*

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

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

Fillet of Seabass served with our homemade curry and rice 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*

Rich Chocolate Baileys Cheesecake V*, GF*

Sour cherry Strudel with cream V*

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

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 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.

£70
Including
crackers

KIDS
Under 10
£35*