



THE MENU

Christmas Menu 2026

Starters

- Deep Fried Brie with cranberry sauce V*, GF*
- Prawn Cocktail with homemade bread GF*
- Chicken Liver Pate with toast and onion marmalade. GF*
- Vegetable Spring Rolls V*, VE*
- Homemade Falafel served with chilli tomato jam V*, VE*, GF*
- Crab Cake served with chilli tomato jam GF*

Main Course

- Choices of Traditional Roast: Turkey, Beef, Lamb, Chicken Breast, Pork Belly or Nut Roast with all the trimmings V*, VE*, GF*
- Chicken Leg stuffed with bacon & mushroom served with roast potato and vegetables GF*
- Fish Wellington with salmon & cod served with roast potatoes, steamed vegetables and creamy wine sauce GF*
- Traditional Hungarian/Romanian Stuffed Pepper with rice and minced pork. Served with new potatoes GF*
- Hungarian Mushroom Stew served with dumplings or rice. V*, VE*, GF*
- Vegetarian Beetroot and Butternut Squash Wellington served with roast potatoes, vegetables and tomato sauce V*, VE*
- Hungarian/Romanian Beef Stew served with dumplings or rice. GF*
- Classic Fish Pie served with garden peas GF*

Dessert

- Christmas Pudding with brandy custard V*, VE*, GF*
- Chocolate and cherry Bread & Butter Pudding with custard V*
- Pistachio Cheesecake V*, GF*
- Ice Cream or Sorbet V*, VE*, GF*
- Chocolate & Ginger Tart V*
- 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.