

FESTIVE FAVOURITES

Our special midweek Christmas set menu.

Available from 24th November to 4th December - Monday to Thursday

Enjoy a selection of comforting seasonal dishes at great value

2 Courses £19.95

3 Courses £25.95

Starters

Tomato & Red Pepper Soup
roasted red pepper soup with ciabatta
croutons & basil oil

Bruschetta
cherry tomato, tomato sugo, fresh basil,
black garlic & olive oil

Festive Carvery

Every day our chefs freshly prepare premium roast meats & plant based alternatives. Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, pigs in blankets, seasonal greens, stuffing & rich gravy

Prime Roast Beef
seasoned slow roasted beef

Hand Carved Turkey
succulent turkey breast

Honey Glazed Gammon
honey & mulled wine glazed gammon

Mushroom Wellington
porcini, pumpkin seeds, brie & spinach

Desserts

Classic Christmas Pudding
with brandy sauce & redcurrants

Sticky Toffee Pudding
caramel sauce & vanilla gelato

TERMS & CONDITIONS

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy. Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December.

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2026. Cancellation within 48 hours or no shows will be charged the full deposit amount. Please make our team aware of any allergies. GF Gluten Free VG Vegetarian