

CHRISTMAS EVE MENU 2026

£60 PER ADULT

INCLUDES CHRISTMAS CAROL RECEPTION WITH MULLED WINE & CANAPÉS

STARTERS

SPICED PARSNIP SOUP *(DF, GF, V, VG)*
with shallot bhaji, cumin yoghurt and coriander oil

SMOKED TURKEY TERRINE *(DF, GF)*
with griottine cherries, cranberry jelly served with rocket salad

SMOKED MACKEREL PATE *(DF)*
(GF adaption available on request only)
shaved fennel, pickled cucumber, horseradish mayonnaise and toasted ciabatta

BAKED ROSEMARY STUDDED CAMEMBERT *(V)*
(GF adaption available on request only)
Sourdough focaccia, truffle honey

MAINS

BRAISED SHIN OF BEEF *(GF)*
with raclette dauphinoise, celeriac puree, seasonal vegetables, red wine and port jus

BREAST PHEASANT *(DF, GF)*
truffle stuffed leg ballotine, fondant potato, tenderstem broccoli, wild mushroom, noily prat cream sauce

PAN SEARED FILLET OF COD *(DF, GF)*
lemon and basil crushed potato cake, seasonal vegetables, lemon verbena beurre blanc

ROASTED BUTTERNUT SQUASH PEARL BARLEY RISOTTO *(DF, GF, V, VG)*
with vegan feta cheese, toasted chestnuts, sage pesto dressing, rocket salad

DESSERTS

STEM GINGER AND LEMON POSSET *(V)*
(GF adaption available on request only)
with ginger biscuit

BANOFFEE TORTE *(V)*
with dark chocolate shavings and salted caramel sauce

DARK CHOCOLATE TART *(V)*
with Caribbean rum raisin ice cream and white chocolate sauce
(DF, GF & VG adaption available on request only)

SELECTION OF CHEESE AND BISCUITS *(V)*
(GF adaption available on request only)
with celery, grapes and chutney

TEA OR FILTERED COFFEE WITH PETIT FOURS

CHRISTMAS EVE CHILDREN'S MENU 2026

£27.50 PER CHILD (UNDER 12)

INCLUDES CHRISTMAS CAROL RECEPTION WITH UNLIMITED DRINKS*

STARTERS

TOMATO SOUP (*DF, GF, V, VG*)
(*GF adaption available on request only*)
with carrot bhaji and coriander oil

GARLIC BREAD SLICES (*V*)
with or without cheese
(*DF without cheese*)

CRUDITÉS (*GF, V*)
includes cucumber, carrot and red pepper sticks with dips

MAINS

CHICKEN GOUJONS
served with chips and baked beans

FISH GOUJONS
Served with chips and peas

CUMBERLAND SAUSAGES (*DF*)
served with mashed potato and vegetables

TOMATO PASTA (*V*)
in a tomato sauce with grated cheese

DESSERTS

BANOFFEE TORTE (*V*)
with dark chocolate shavings and salted caramel sauce

CHOCOLATE BROWNIE (*DF, GF, V, VG*)
white vegan vanilla ice cream

SELECTION OF ICE CREAM (*GF, V*)
(*DF/VG adaption available on request only*)
with vanilla, strawberry and chocolate ice cream

FRESH FRUIT SALAD (*DF, GF, V, VG*)

DF – DAIRY FREE GF – GLUTEN FREE V – VEGETARIAN VG – VEGAN
SOME OF THE MENU CAN BE ADAPTED FOR INTOLERANCES. PLEASE ASK FOR FURTHER DETAILS.

***UNLIMITED DRINKS TO INCLUDE SQUASH OR JUICE ONLY**