



FESTIVE GATHERINGS

CHRISTMAS 2025

Available Monday 24th November to Saturday 20th December

Lunch – served 12pm – 2pm

Dinner – served 5.30pm – 9pm

2 Course £25.95pp / 3 Course £30.95pp

S T A R T E R S

Spiced Carrot & Red Lentil Soup (GF/DF/V/VE)

Haggis Croquettes, Bistro Salad, Whiskey Sauce

Butternut Squash & Ginger Pakoras, Watercress Raita, Indian Salad (GF/DF/V/VE)

*Smoked Mackerel, Homemade Crumpets, Cucumber, Chive & Radish Salad,
Lemon Dressing*

M A I N S

Roast Breast of Turkey with all the Festive Trimmings (GF/DF)

Slow Cooked Daube of Beef, Horseradish Mash, Chantenay Carrots, Red Wine Jus (GF/DF)

*Baked Hoki Fillet, Herb Buttered New Potatoes, Fine Beans,
Lemon & Parsley Cream Sauce (DF/GF)*

*Lentil Cottage Pie, Roast Root Vegetables, Vegetarian Gravy,
Yorkshire Pudding (GF/DF/V/VE)*

D E S S E R T S

Traditional Christmas Pudding, Brandy Sauce, Red Currant (GF/DF/V/VE)

Blood Orange & Rhubarb Crumble, Custard (GF/DF/V/VE)

Pear, Fig & Candied Walnut Tart, Mulled Wine Ice cream (V/VE/GF/DF)

Duo of Local & French Cheese, Grapes, Celery, Homemade Chutney & Wafers (V/GF)

Menu subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed

V – Suitable for Vegetarian **VE** – Vegan Alternative **GF** – Gluten Free Alternative **DF** – Dairy Free Alternative