

Christmas Day

Starters

FRENCH ONION SOUP (*)

A deeply flavoured soup with sweet caramelised onion and white wine, topped with a toasted Cheddar cheese crouton. (376kcal)

GARLIC AND HERB KING PRAWNS (+)

Garlic and herb butterflied king prawns smothered in garlic butter and served with warmed focaccia. (264kcal)

CHEESY HERB "STUFFINS" (V)

Warmed mini savoury muffins filled with a creamy garlic and herb cheese paired with crisp fried halloumi and served with a mulled cranberry dip. (628kcal)

CHRISTMAS TOFOO® BITES (VG)

Tofoo Co® tofu chunks in a crispy panko crumb tossed in our festive spice and served with a cranberry BBQ sauce. (382kcal)

Sorbet

A light and refreshing champagne sorbet. (*) (VG) (177kcal)

Mains

ROAST TURKEY

Hand carved turkey breast, with pigs in blankets and stuffing, served with a rich gravy. (1018kcal)

RUMP STEAK

28 Day Aged Rump steak (870kcal), cooked to your liking, with your choice of peppercorn (*) (V) (136kcal) or bearnaise sauce (*) (158kcal).

VEGETABLE TAGINE TART (VG)

A shortcrust pastry tart, with a courgette, pepper and butternut squash filling, topped with pumpkin seeds and quinoa. Served with a rich vegan gravy. (983kcal)

SALMON AND PRAWNS IN A LOBSTER SAUCE (+)

Scottish salmon suprême and king prawns in a creamy lobster sauce. (1055kcal)

All of the above are served with roast and mashed potatoes, carrots, peas, red cabbage, roasted parsnips and Brussels sprouts. (Vegetable Tagine Tart served with baby potatoes instead of mashed.)

Desserts

CHRISTMAS PUDDING (*) (V)

Individual Christmas pudding served with brandy sauce. (426kcal) (Vegan when the brandy sauce is swapped for our vegan vanilla ice cream. 408kcal)

MINCE PIE CHEESECAKE (*) (V)

The traditional mince pie reimaged as a cheesecake, with a shortbread biscuit base and cream cheese frosting. Served with vanilla ice cream. (629kcal)

GIN & RASPBERRY TORTE (*) (VG)

A crunchy biscuit base topped with smooth vanilla flavour mousse and finished with a vibrant raspberry and pink gin topping. Served with strawberry ice cream. (589kcal)

FROZEN FOREST SUNDAE (V)

An indulgent sundae of strawberry ice cream, red berry coulis, Tunnock's® snowballs and whipped cream, topped with a chocolate coated ice cream tree. (823kcal)

**5 Courses
£48.99**

Coffee & Mince Pie

(V) (315kcal)

(*) Alcohol (+) Bones (V) Vegetarian (VG) Vegan

**Please see
kids menu
on reverse**

Christmas Day

Kids Menu
£20.49

Starters

VEGETABLE SOUP (V) (299kcal)

CHEESY NACHOS (V) (539kcal)

Mains

BEEF BURGER (331kcal)

BATTERED CHICKEN CHUNKS (299kcal)

BIRDSEYE FISH FINGERS (+) (266kcal)

MACARONI CHEESE (V) (429kcal)

All of the above are served with a choice of chips (VG) (256kcal), mash (V) (105kcal), rice (VG) (130kcal) or garlic focaccia (VG) (214kcal) and peas (VG) (48kcal), baked beans (VG) (46kcal) or buttered corn ribs (V) (119kcal).

KIDS TURKEY (440kcal)

Served with roast and mashed potato, peas & carrots.

Desserts

INDIVIDUAL CHRISTMAS PUDDING (V) (400kcal)
Served with custard.

SMARTIES POP UP ICE CREAM (V) (181kcal)

FAB ICE LOLLY (V) (79kcal)

FRUIT PASTILLES ICE LOLLY (VG) (56kcal)

WIBBLE JELLY (COLA OR STRAWBERRY) (VG) (25kcal)

Booking Form

NAME:

CONTACT NO.:

DATE:

TIME:

BOOKING REFERENCE (IF KNOWN):

NO. OF GUESTS:

Please indicate the total number of people for each meal in the spaces below.

Starters

TOTAL

FRENCH ONION SOUP

GARLIC AND HERB KING PRAWNS

CHEESY HERB "STUFFINS"

CHRISTMAS TOFOO® BITES

Sorbet

Mains

TOTAL

ROAST TURKEY

RUMP STEAK

VEGETABLE TAGINE TART

SALMON AND PRAWNS

Desserts

TOTAL

CHRISTMAS PUDDING (with ice cream)

MINCE PIE CHEESECAKE

GIN & RASPBERRY TORTE

FROZEN FOREST SUNDAE

Coffee & Mince Pie

Kids Meals

TOTAL

Starters

VEGETABLE SOUP

CHEESY NACHOS

Mains

BEEF BURGER

CHICKEN CHUNKS

FISH FINGERS

MACARONI CHEESE

KIDS TURKEY

Desserts

CHRISTMAS PUDDING

SMARTIES POP UP ICE CREAM

FAB ICE LOLLY

FRUIT PASTILLES ICE LOLLY

WIBBLE JELLY (COLA OR STRAWBERRY) (Cola) (Strawberry)

CHRISTMAS DAY MENU IS AVAILABLE ON THE 25TH DECEMBER ONLY. Deposit £15 per person. No booking confirmed until a deposit is received, and the deposit is non-refundable. A non-refundable payment in full and food pre-order must be provided by Tuesday 1st December 2026. Bookings are valid for dining from this menu only.