

Christmas Menu 2026

Restaurant Menu



Starters

Smooth Chicken Liver Pate

Served with an onion marmalade and toasted ciabatta and crisp salad

Slow Roasted Tomato Soup (V)

With a sweet and tangy balsamic glaze and warm crusty bread

Sauteed Garlic Mushrooms (V)

Served on toasted bread with parmesan shavings

Mains

Panfried Salmon with a Crispy Skin

Served with a herby mash, roasted tomatoes and a creamy white wine and dill sauce

Roast Turkey with Trimmings

Served with honey roasted carrots and parsnips, sprouts, braised red cabbage and garlic and herb roast potatoes

Braised Feather Blade of Beef (GF)

Served with a creamy mushroom and stilton sauce, garlic and herb roast potatoes and seasonal winter vegetables

Vegetable Tagine Tart (V) (VE)

A shortcrust pastry tart filled with grilled vegetables, butternut squash, pumpkin seeds and quinoa, served with garlic and herb roast potatoes and winter vegetables

Desserts

Rich and Fruity Classic Christmas Pudding (V)

Served with a warm Brandy sauce

Chocolate and Coconut Tart (V) (VE) (GF)

Served with a Belgian chocolate sauce

White Chocolate Eton Mess Cheesecake (V)

Baked white chocolate cheesecake rippled with strawberry sauce, raspberries, meringue pieces and white chocolate shavings, drizzled with a red berry coulis

