



CHRISTMAS 2025

BOOK YOUR CHRISTMAS PARTY BY 31/10/2025 & RECEIVE A COMPLIMENTARY ARRIVAL DRINK PER PERSON*

2 COURSES £24 PER PERSON / 3 COURSES £30 PER PERSON

AVAILABLE LUNCH & DINNER FROM 26TH NOVEMBER TO CHRISTMAS EVE LUNCH

Starters

Spiced Parsnip Soup (VG) vegan roll

Pressed Ham Hock Terrine piccalilli, sourdough toast (gf available)

Traditional Prawn Cocktail marie rose, buttered bread

Devilled Crispy Chicken Wings blue cheese dip

Mains

Roast Turkey sausage & sage stuffing, bread sauce

or

Beef Sirloin Yorkshire pudding, horseradish sauce

roast potatoes, vegetables, buttered sprouts, pigs in blankets, gravy

Baked Whole Plaice new potatoes, grilled seasonal vegetables, caper & parsley butter

Mushroom Risotto (VG) rocket, truffle oil

Pudding

Christmas Pudding (VG) brandy sauce

Fruits Of The Forest Cheesecake

Chocolate & Ginger Brownie ice cream

Solley's Ice Cream or Sorbet 2 scoops

Add Tea/Coffee & mince pie £4 per person



While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.

If you have specific questions about our menu, ingredients and/or cross-contact prevention practices please speak with a manager. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions.

A 10% discretionary service charge will be added to all tables

VG denotes Vegan Dishes

**Arrival drink selection: glass of mulled wine/cider, prosecco or house wine, bottle of Peroni GF, Budweiser, Peroni 0.0 or glass of Nozeco Rose*



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Gluten Free Menu

Starters

Spiced Parsnip Soup (VG) gluten free bread

Pressed Ham Hock Terrine piccalilli, gluten free bread

Traditional Prawn Cocktail Marie Rose, buttered gluten free bread

Mains

Roast Turkey

or

Beef Sirloin

roast potatoes, vegetables, pigs in blankets, gravy

Baked Whole Plaice new potatoes, grilled seasonal vegetables, caper & parsley butter

Vegan Mushroom Risotto (VG) rocket, truffle oil

Pudding

Chocolate & Ginger Brownie ice cream

Solley's Ice Cream or Sorbet 2 scoops



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Host a perfect Christmas party in a space that works for you!

We offer private and semi-private areas that can accommodate up to 30 seated dining guests or over 90 non-seated guests, making them perfect for any size of celebration.

A variety of sit-down and canapé/board choices are available.

We are always happy to work with you on a bespoke menu to fully satisfy your needs.

Wine pairings, late-night snacks, and arrival drinks packages are all available.

For private events you can bring your own DJ or live music, or pick from our selection of local acts.



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