



23 DECEMBER

Please enjoy a complimentary glass of bucks fizz, per person

STARTERS

All served with a selection of bread rolls, butter and spreads

LEEK AND POTATO SOUP **Ve**

MELON, PINEAPPLE & MANDARIN COCKTAIL **Ve**
with sweet fruit juice and fresh mint

SMOKED MACKEREL AND HORSERADISH PÂTÉ
with rocket salad and fresh lemon

HAM HOCK AND CRANBERRY TERRINE
with a caramelised onion chutney

DUO OF MELON PLATTER **Ve**

COLD MEAT PLATTER

MAINS

All with a selection of potatoes and vegetables

ROAST CHICKEN

sage and onion stuffing, Yorkshire pudding and gravy

SLOW BRAISED PORK LOIN

in a cider gravy, topped with sliced apple

BATTERED FISH FILLET

with fresh lemon

STUFFED PEPPERS **Ve**

with vegan alternative to cheese

CURRIED PARSNIP AND SQUASH WELLINGTON **Ve**

*ALSO AVAILABLE: SALAD BARS, GRILL STATION,
PASTA BAR AND THEMED EVENINGS*

DESSERTS

CHOCOLATE YULE LOG

CARAMEL AND CHOCOLATE TART **Ve**

LEMON MERINGUE ROULADE

TOFFEE APPLE PUDDING

BREAD AND BUTTER PUDDING **V**

PRALINE PROFITEROLES

ETON MESS CHEESECAKE

LEMON CHEESECAKE

RED VELVET CHEESECAKE

MANGO AND COCONUT MOUSSE **Ve**

CHOCOLATE AND CARAMEL SLICE

CHOCOLATE FUDGE CAKE **V**

FRESH FRUIT SALAD **Ve**

CHEESE BOARD

Cheese and biscuits with red onion chutney

ASSORTED MOUSSES

CHRISTMAS EVE

Please enjoy a complimentary bottle of red or white wine, per table

STARTERS

All served with a selection of bread rolls, butter and spreads

SPICED CAULIFLOWER SOUP **Ve**

CHICKEN AND APRICOT TERRINE
with apple and pear chutney

PRAWN AND APPLE COCKTAIL
with shredded lettuce and fresh lemon

THYME AND GARLIC OUMPHI® SALAD **Ve**
with beetroot, pear and French dressing

COLD MEAT PLATTER

MAINS

All with a selection of potatoes and vegetables

STICKY GLAZED ROAST GAMMON

with pineapple, cranberry sauce, Yorkshire pudding and gravy

PRESSED TURKEY

with caramelised onion

BAKED HAKE FILLET

with dill butter and fresh lemon

BRIE AND RED ONION TART **V**

MUSHROOM, RED WINE AND TARRAGON PIE **Ve**

*ALSO AVAILABLE: SALAD BARS, GRILL STATION,
PASTA BAR AND THEMED EVENINGS*

DESSERTS

BELGIAN CHOCOLATE ESPRESSO TART

STRAWBERRY AND WHITE
CHOCOLATE MERINGUE ROULADE

MINT CHOCOLATE SHARD CAKE

SPICED RUM PUDDING

HOMEMADE APPLE CRUMBLE **V**

PRALINE PROFITEROLES

ETON MESS CHEESECAKE

LEMON CHEESECAKE

RED VELVET CHEESECAKE

MANGO AND COCONUT MOUSSE **Ve**

CHOCOLATE AND CARAMEL SLICE

CHOCOLATE FUDGE CAKE **V**

FRESH FRUIT SALAD **Ve**

CHEESE BOARD

Cheese and biscuits with red onion chutney

ASSORTED MOUSSES

CHRISTMAS DAY

Please enjoy a complimentary bottle of Prosecco, per table

STARTERS

All served with a selection of bread rolls, butter and spreads

ROAST BUTTERNUT
SQUASH AND SWEET POTATO SOUP **Ve**

CHICKEN LIVER AND CRANBERRY PÂTÉ
with fig relish and cranberry and raisin toast

MELON AND FRESH BERRY COCKTAIL **Ve**
with fresh mint and a mulled wine syrup

SMOKED SALMON

with a pickled fennel and apple salad

MAINS

All with a selection of potatoes and vegetables

ROAST TURKEY BREAST

with pigs in blankets, sage and onion stuffing,
Yorkshire pudding, cranberry sauce & gravy

SLOW BRAISED LAMB SHANK

with a mint gravy

BAKED COD FILLET

topped with a crunchy herb crust and a lemon and herb oil

MUSHROOM AND SUET PUDDING **Ve**

BUTTERNUT SQUASH AND CARAMELISED ONION TART **Ve**

*ALSO AVAILABLE: SALAD BARS, GRILL STATION,
PASTA BAR AND THEMED EVENINGS*

DESSERTS

CHRISTMAS PUDDING

add brandy sauce

WARM CARROT CAKE **V**

MINCE PIE CHEESECAKE

SALTED CHOCOLATE TART

CARAMEL AND AMARETTI TERRINE

PRALINE PROFITEROLES

ETON MESS CHEESECAKE

LEMON CHEESECAKE

RED VELVET CHEESECAKE

MANGO AND COCONUT MOUSSE **Ve**

CHOCOLATE AND CARAMEL SLICE

CHOCOLATE FUDGE CAKE **V**

FRESH FRUIT SALAD **Ve**

CHEESE BOARD

Cheese and biscuits with red onion chutney

ASSORTED MOUSSES

MINCE PIES

SAMPLE MENU ONLY - SUBJECT TO CHANGE

BOXING DAY

Please enjoy a complimentary bottle of red or white wine, per table

STARTERS

All served with a selection of bread rolls, butter and spreads

CARROT AND CORIANDER SOUP **Ve**

CHICKEN AND BACON SALAD

FRENCH BEAN, TOMATO
AND POMEGRANATE SALAD **Ve**
with watercress, red onion and French dressing

PICKLED BEETROOT AND FETA SALAD **V**

COLD MEAT PLATTER

MAINS

All with a selection of potatoes and vegetables

ROAST TOPSIDE OF BEEF

Yorkshire pudding horseradish sauce & gravy

TURKEY AND SMOKED HAM PIE

SALMON FILLET

with orange and herb butter

BEETROOT PUFF PASTRY WELLINGTON **Ve**

JAMBALAYA **Ve**

*ALSO AVAILABLE: SALAD BARS, GRILL STATION,
PASTA BAR AND THEMED EVENINGS*

DESSERTS

CHOCOLATE YULE LOG

BLACK FOREST MERINGUE ROULADE

LEMON TART

BRAMLEY APPLE, CRANBERRY AND PECAN TART

APPLE AND RED FRUIT CRUMBLE **V**

PRALINE PROFITEROLES

ETON MESS CHEESECAKE

LEMON CHEESECAKE

RED VELVET CHEESECAKE

MANGO AND COCONUT MOUSSE **Ve**

CHOCOLATE AND CARAMEL SLICE

CHOCOLATE FUDGE CAKE **V**

FRESH FRUIT SALAD **Ve**

CHEESE BOARD

Cheese and biscuits with red onion chutney

ASSORTED MOUSSES

MINCE PIES

MENU ALLERGY INFO DISCLAIMER **V** Suitable for Vegetarians **Ve** Suitable for Vegans

If you require information regarding the presence of allergens in any of our food or drink please ask a member of our team before placing your order even if you have dined with us previously. We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present, therefore we cannot guarantee that any food item is completely free from allergens. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Full allergen information on the ingredients in the food we serve is available upon request - please speak to a member of the team for assistance when ordering. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering.



CHILDREN'S MENU

SAMPLE MENU ONLY - SUBJECT TO CHANGE

23 DECEMBER

MAINS

All with a selection of potatoes and vegetables

HOT DOG

PENNE PASTA AND TOMATO SAUCE 

MARGHERITA PIZZA

HAM AND PINEAPPLE PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA 

DESSERTS

ICE CREAM FACTORY 

Create your own ice cream: with unlimited toppings - sprinkles, marshmallows, and various sauces

MINCE PIES 

CHRISTMAS EVE

MAINS

All with a selection of potatoes and vegetables

CUMBERLAND SAUSAGE

PENNE PASTA AND TOMATO SAUCE 

MARGHERITA PIZZA

HAM AND PINEAPPLE PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA 

DESSERTS

ICE CREAM FACTORY 

Create your own ice cream: with unlimited toppings - sprinkles, marshmallows, and various sauces

MINCE PIES 

CHRISTMAS DAY

MAINS

All with a selection of potatoes and vegetables

MAC 'N' CHEESE 

CHICKEN AND VEGETABLE PIE

MARGHERITA PIZZA

HAM AND PINEAPPLE PIZZA

PEPPERONI PIZZA

VEGETARIAN PIZZA 

ROAST TURKEY BREAST

with pigs in blankets, sage and onion stuffing, Yorkshire pudding, cranberry sauce & gravy

DESSERTS

FESTIVE GINGERBREAD BISCUITS 

ICE CREAM FACTORY 

Create your own ice cream: with unlimited toppings - sprinkles, marshmallows, and various sauces

MINCE PIES 

BOXING DAY

MAINS

All with a selection of potatoes and vegetables

CHICKEN NUGGETS

CHEESY PEASY PASTA 

MARGHERITA PIZZA

HAM AND PINEAPPLE PIZZA

PEPPERONI PIZZA



VEGETARIAN PIZZA 

DESSERTS

ICE CREAM FACTORY 

Create your own ice cream: with unlimited toppings - sprinkles, marshmallows, and various sauces

MINCE PIES 

MENU ALLERGY INFO DISCLAIMER  Suitable for Vegetarians  Suitable for Vegans

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