



FESTIVE MENU

STARTERS

LEEK & POTATO SOUP
BREAD ROLL & BUTTER

CLASSIC PRAWN COCKTAIL
SAFFRON & PAPRIKA MARIE ROSE SAUCE (GF)

WILD MUSHROOM ARANCINI
TOMATO GEL, TRUFFLE MAYONNAISE (V)

HAM HOCK TERRINE
TOASTED BREAD SHARDS, SPICED PICCALILLI

MAIN DISHES

TRADITIONAL ROAST TURKEY WITH ALL THE TRIMMINGS
SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROAST POTATOES, HONEY ROASTED HERITAGE CARROTOTS & PARSNIPS, BRUSSEL SPROUTS & CHESTNUTS, BRAISED RED CABBAGE, YORKSHIRE PUDDING, TURKEY GRAVY

SLOW COOKED SHOULDER OF LAMB
DAUPHINOISE POTATOES, SAGE & ONION STUFFING, PIGS IN BLANKETS, HONEY ROASTED HERITAGE CARROTOTS & PARSNIPS, BRUSSEL SPROUTS & CHESTNUTS, BRAISED RED CABBAGE, YORKSHIRE PUDDING, RED WINE JUS

PAN ROASTED COD LOIN
WATERCRESS VELOUTE, CRUSHED NEW POTATOES, SAMPHIRE, BABY LEEKS, DIL CREAM SAUCE

CHARRED CAULIFLOWER STEAK
VEGETABLE RISOTTO, HERB OIL

DESSERTS

STICKY TOFFEE PUDDING
WARM TOFFEE SAUCE, CLOTTED CREAM ICE CREAM

TRADITIONAL CHRISTMAS PUDDING
BRANDY CREAM SAUCE

CLEMENTINE POSSET
POACHED CRANBERRIES

WHIPPED DARK CHOCOLATE & COINTREAU TART
CHOCOLATE ICE CREAM

SELECTION OF ICE CREAMS AND SORBETS

2 course 35.00 3 course 45.00

Restaurant Opening Times are 12 pm until 9 pm.
Contact us on 0121 748 0030 to book your table today

PLEASE BE ADVISED THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH ALLERGENS.
WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE ALL INGREDIENTS, WE CANNOT GUARANTEE
THAT ANY OF OUR DISHES ARE COMPLETELY FREE OF ALLERGEN. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS,
PLEASE INFORM YOUR SERVER BEFORE PLACING YOUR ORDER.



BOXING DAY MENU

STARTERS

ROASTED BUTTERNUT & SAGE SOUP
TOASTED PUMPKIN SEEDS, ARTISAN BREAD & BUTTER

SMOKED SALMON & PRAWN ROULADE
HERB CREME FRIACHE, PICKLED CUCUMBER, DILL PEARLS, MICRO HERBS

HAM HOCK TERRINE
SOUR DOUGH SHARDS & PICCALILLI

GRILLED GOATSCHEESE & GOLDEN BEETROOT
MELBA TOAST, CANDIED WALNUTS & BALSAMIC GLAZE

MAINS

ROAST STRIP LOIN OF BEEF
SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROAST POTATOES, HONEY ROASTED HERITAGE CARROTOTS & PARSNIPS, BRUSSEL SPROUTS & CHESTNUTS, BRAISED RED CABBAGE, YORKSHIRE PUDDING, BEEF JUS

ROAST CHICKEN
SAGE & ONION STUFFING, PIGS IN BLANKETS, GOOSE FAT ROAST POTATOES, HONEY ROASTED HERITAGE CARROTOTS & PARSNIPS, BRUSSEL SPROUTS & CHESTNUTS, BRAISED RED CABBAGE, YORKSHIRE PUDDING, CHICKEN GRAVY

PAN FRIED FILLET OF COD
CRUSHED NEW POTATOES, SPINACH, CREAM & DILL SAUCE.

SLOW ROASTED PORK BELLY
BRAISED RED CABBAGE, APPLE PUREE, FONDANT POTATO, CRACKLING SHARD, JUS

WILD MUSHROOM, SPINACH & CHESTNUT PITHIVER
ROASTED ROOT VEGETABLES, PARMESAN CRISP, TOMATO & BASIL SAUCE, HERB OIL

DESSERT

TREACLE SPONGE PUDDING
WITH CREME ENGLAISE

LEMON POSSET
WITH SHORTBREAD

CHOCOLATE BROWNIE
WITH VANILLA ICE CREAM

SELECTION OF BRITISH CHEESES

PLEASE BE ADVISED THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH ALLERGENS.
WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE ALL INGREDIENTS, WE CANNOT GAURANTEE
THAT ANY OF OUR DISHES ARE COMPLETELY FREE OF ALLERGEN. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS,
PLEASE INFORM YOUR SERVER BEFORE PLACING YOUR ORDER.



CHRISTMAS DAY MENU

STARTERS

CELERIAC & ARTICHOKE VELOUTE
ARTISAN ROLL & BUTTER, TOASTED HAZELNUTS, CHIVE OIL

CLASSIC PRAWN COCKTAIL
SMOKED PAPRIKA AND LEMON

PRESSED CHICKEN TERRINE
GARDEN HERBS, PICKLED MUSHROOMS, MUSTARD SEED GEL, TOASTED BRIOCHE

FILO WRAPPED CAMEMBERT
SPICED PEAR CHUTNEY, WINTER SLAW, BALSAMIC

MAINS

TRADITIONAL CHRISTMAS DAY TURKEY
SAGE & ONION STUFFING, BRUSSEL SPROUTS, PIGS IN BLANKETS, GOOSE FAT ROSTIES, HONEY
GLAZED CARROTS & PARSNIPS, RICH TURKEY GRAVEY

BEEF WELLINGTON
SERVED PINK, FONDANT POTATO, BUTTERED GREENS, GLAZED HERITAGE CARROTS, MADERIA JUS

PAN FRIED SEA BASS
SPINACH, CONFIT BABY POTATOES, SAMPHIRE, LOBSTER BISQUE

SLOW BRAISED BELLY PORK
FONDANT POTATOES, WILTED GREENS, ROOTS VEGETABLES, RED WINE & SAGE REDUCTION

STUFFED BABY PUMPKIN
STUFFED WITH WILD MUSHROOM RISOTTO, PARMESAN, SHALLOTS, SPLIT HERB OIL

PALATE CLENSER

CLEMANTINE & MINT SORBET GRANITA



CHRISTMAS DAY MENU

DESSERT

TRADITIONAL CHRISTMAS PUDDING
CREME ENGLAISE, RED CURRANTS

STICKY TOFFEE PUDDING
BUTTERSCOTCH SAUCE, PECAN PRALINE, CLOTTED CREAM ICE CREAM

VANILLA CHEESECAKE,
MACERATED WINTER BERRIES, LEMON GEL, SHORTBREAD & MICRO MINT

BOOZY RUM BA BA WITH VANILLA ICE CREAM



TEA OR COFFEE
MINI MINCE PIES, BRANDY CREAM

£99 PER ADULT OR £45 PER CHILD
PRE-ORDER & FULL PAYMENT BY 11/12/2025.
RESERVATIONS ARE AVAILABLE TO BOOK EVERY HALF AN HOUR FROM 12PM-4.30PM
ON A FIRST COME FIRST SERVED BASIS.

PLEASE BE ADVISED THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH ALLERGENS.
WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE ALL INGREDIENTS, WE CANNOT GAURANTEE
THAT ANY OF OUR DISHES ARE COMPLETELY FREE OF ALLERGEN. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS,
PLEASE INFORM YOUR SERVER BEFORE PLACING YOUR ORDER.





CHRISTMAS EVE MENU

STARTERS

FESTIVE SPICED ROASTED PARSNIP SOUP
CRUSTY BREAD & BUTTER
TEMPURA KING PRAWNS
BABY GEM AND HERITAGE TOMATO SALAD
BRAISED PORK CHEEK
CELERIAC PUREE, MUSTARD GEL AND HERBS
MELON PEARLS
WITH WINTER BERRIES, STRAWBERRY & MINT SYRUP

MAINS

TRADITIONAL ROAST TURKEY
WITH ALL THE TRIMMINGS
BRAISED BLADE OF BEEF
CREAMY MASH, GLAZED ROOT VEGETABLES, HORSERADISH CREAM AND RED WINE GRAVY
PAN FRIED SALMON EN CROUTE
CRUSHED NEW POTATOES, LEEKS, SAMPHIRE, DILL & LEMON SAUCE
WILD MUSHROOM & BUTTERNUT SQUASH RISOTTO
PARMESAN CRISP, WILD MUSHROOMS, TRUFFLE OIL

DESSERT

TRADITIONAL CHRISTMAS PUDDING
WITH BRANDY CREAM SAUCE
STICKY TOFFEE PUDDING
CLOTTED CREAM ICE CREAM
ST CLEMENTS POSSET
WINTER BERRIES & VANILLA SHORTBREAD
SELECTION OF ICE CREAMS & SORBET



PLEASE BE ADVISED THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH ALLERGENS.
WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE ALL INGREDIENTS, WE CANNOT GUARANTEE
THAT ANY OF OUR DISHES ARE COMPLETELY FREE OF ALLERGEN. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS,
PLEASE INFORM YOUR SERVER BEFORE PLACING YOUR ORDER.



AFTERNOON TEA MENU

PRINCESS SANDWICHES

ROAST TURKEY & CRANBERRY

HONEY ROAST HAM & WHOLE GRAIN MUSTARD MAYONNAISE

SMOKED SALMON & DILL CREME FRAÎCHE

BRIE & RED ONION CHUTNEY

SWEETS & CAKES

GERMAN LEBKUCHEN (GINGERBREAD)

CHRISTMAS YULE LOG SLICES

ORANGE & CINNAMON MADELEINES

MINI MINCE PIES

TRADITIONAL WARMED SCONES WITH CLOTTED CREAM & JAM

PLEASE BE ADVISED THAT OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH ALLERGENS.
WHILE WE TAKE STEPS TO MINIMIZE RISK AND SAFELY HANDLE ALL INGREDIENTS, WE CANNOT GAURANTEE
THAT ANY OF OUR DISHES ARE COMPLETELY FREE OF ALLERGEN. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS,
PLEASE INFORM YOUR SERVER BEFORE PLACING YOUR ORDER.

