



MERRY
Christmas
& A HAPPY NEW YEAR



OPENING HOURS:
CHRISTMAS EVE: 12 - 23
CHRISTMAS DAY : FOOD BOOKINGS ONLY
DRINKS: 12 - 14:30
BOXING DAY: CLOSED
27TH- 30TH: NORMAL OPERATING HOURS
NEW YEARS EVE: 12PM - 11PM
NEW YEARS DAY: CLOSED
2ND JANUARY: NORMAL OPERATING HOURS

KEY. (V)= Vegetarian (VG)= Vegan (GF)= Gluten free (GFA)= Gluten Free Available

FESTIVE FAYRE

£10 per table deposit - £50 deposit required for tables over 10 - pre orders to be received 1 week before the date of booking.

2 course £21.95 - 3 course £28.95

starters

~Parsnip & Sweet Potato Soup (VG) (GFA)

A parsnip and sweet potato soup with a mini loaf, butter and parsnip crisps

~Sticky Pigs (GFA)

Pigs in blankets tossed in honey and whole grain mustard, topped with sesame

~Prawn & Crayfish Cocktail (GFA)

Fresh prawns and crayfish in a Marie Rose sauce with a mini loaf and paprika

~Goats Cheese Bruschetta (V)

Toasted bruschetta with melting goats cheese, finely chopped tomatoes and red onion topped with a balsamic glaze

~Red Pepper Humous (VG)

Mezete Hummus and roasted red pepper glazed in a pesto oil with a kobez flatbread

main course

~Turkey Parcel

Turkey parcel stuffed with sage and onion stuffing wrapped in streaky bacon served with crispy roast potatoes, pig in blanket, chantenay carrots, honeyed parsnips and truffle brussel sprouts in a red wine gravy

~Festive Burger (GFA)

8oz beef burger topped with camembert and cranberry sauce skewered with pigs in blankets served with roast potatoes and gravy

~Thai Inspired Sea Bass (GF)

Crispy pan fried sea bass on a coriander rice with Pak Choi in a red Thai sauce

~Spicy Butterbean Posh Pie (VG)

Spicy vegan butterbean pie with crispy roast potatoes, carrots, honeyed parsnips and truffle Brussels sprouts in a red wine gravy

~Festive Steak (GFA) + £2

10oz black gate Rump steak cooked to your liking with chunky chips, portobello mushroom, grilled tomato, onion rings and a creamy pepper sauce topped with garlic butter.

Upgrade a Ribeye +£5

Add on your favourite sides

Cauliflower cheese (V) - Tender florets of cauliflower smothered in a rich, creamy cheddar cheese sauce, baked until golden and bubbling – the perfect indulgent side to complement any main - £5

Pigs in blankets (GF)- Juicy, seasoned mini sausages wrapped in crispy, smoky bacon – a classic, irresistible side that adds festive cheer to any meal - £5

dessert

~Christmas Bread & Butter Pudding

Homemade bread and butter pudding with a Christmas twist served with brandy cream

MANAGERS FAVOURITE

~Malteser & Irish Cream Torte

A milk chocolate truffle torte, centred with soft Baileys cream, topped with Maltesers & chocolate coated crispy pearls, served with pouring cream

~Raspberry Tartlet

Pure butter pastry with a layer of frangipane & hand finished with raspberries served with vanilla ice cream

~Lemon Cheesecake (GF)

Crunchy biscuit base topped with a tangy lemon cheesecake & creamy mascarpone, drizzled with a zingy lemon sauce, served with pouring cream

~Chocolate Orange Brownie (VG) (GF)

A chocolate & orange flavour brownie with a dark chocolate topping, finished with candied orange peel, served with dairy free ice cream

CHRISTMAS DAY

£20 deposit per table with FULL payment due by the 1st December 2025 - Pre orders to be received by 10th December.

Adult £70 - Child £35

starters

~Peperonata Arancini (v)

Golden, crispy risotto balls stuffed with a rich, slow-cooked peperonata of sweet peppers and tomatoes, served on a warm tomato sauce with garlic aioli

~Duck, Orange and Peppercorn Terrine

A smooth and savoury duck terrine infused with zesty orange and cracked peppercorns, accompanied by rustic mini loaf and a seasonal chutney

~Mini Camembert (GFA)

Warm, gooey mini Camembert served alongside bite-sized pigs in blankets, onion chutney and a mini loaf - perfect dipping and sharing

~Prawn, Crab and Smoked Salmon Cocktail (GFA)

A fresh seafood medley of prawns, crab meat, and smoked salmon, tossed in a zesty cocktail sauce and served on a bed of crisp lettuce

~Carrot, Red Lentil and Coriander Soup (VG)(GFA)

A vibrant, hearty soup blending sweet carrots, protein-packed red lentils, and fresh coriander — a comforting vegan delight

~Meat Free Meatballs (VG)(GF)

Tender, savoury plant-based meatballs on a rich tomato sauce, seasoned to perfection and bursting with flavour, topped with vegan cheese.

main course

~Traditional Christmas Carvery

A generous selection of succulent, slow-roasted meats carved to order — tender peppered roast beef, juicy Norfolk turkey, minted lamb or a butterbean posh pie (VG).

Served alongside crispy roast potatoes, Yorkshire pudding, Pigs in blankets, sausage meat stuffing, Cauliflower cheese, dauphinoise potatoes, Creamy mash potatoes, seasonal vegetables, and rich, homemade gravy. Perfectly comforting, hearty, and satisfying

dessert

~Cookies and Cream Stack

Layers of soft cookies and creamy vanilla filling stacked high for a delightful crunch and sweet finish served with pouring cream

~Christmas Pudding Crumble

Warm Christmas pudding baked under a buttery crumble topping, served with a jug of brandy cream

~Orange and Passionfruit Cheesecake (VG)(GF)

A creamy, zesty cheesecake with bright notes of orange and passionfruit, served with vanilla dairy free ice cream

~Gingerbread Crème Brûlée (GF)

Classic silky crème brûlée infused with warming gingerbread spices, topped with a perfectly caramelised sugar crust and a mini gingerbread man.

MANAGERS FAVOURITE

~Trio of Chocolate Cups

A decadent trio of chocolate desserts served in elegant cups — rich, smooth, and utterly indulgent, served with vanilla ice cream.

NEW YEARS EVE

BLUE'S BROTHERS TRIBUTE - £35 PER HEAD - 8:30PM - 10PM

starters

~Prawn and crayfish cocktail (GFA)

Fresh prawns and crayfish in a Marie Rose sauce with a mini loaf and paprika

~Festive soup (VG) (GFA)

A parsnip and sweet potato soup with a mini loaf, butter and parsnip crisps

~Sticky Pigs (GFA)

Pigs in blankets tossed in honey and whole grain mustard, topped with sesame

~Goats Cheese Bruschetta (V)

Toasted bruschetta with melting goats cheese, finely chopped tomatoes and red onion topped with a balsamic glaze

~Red Pepper Humous (VG)

Mezete Hummus and roasted red pepper glazed in a pesto oil with a kobez flatbread

main course

~Racehorse Chicken (GF)

Grilled chicken breast topped with smoked bacon, onion chutney and oozing camembert served with skin on fries and house coleslaw.

~10oz Rump Steak (GFA) + £2

10oz black gate Rump steak cooked to your liking with chunky chips, portobello mushroom, grilled tomato, onion rings and a creamy pepper sauce topped with garlic butter.

Upgrade a Ribeye +£5

~Spicy Butterbean Posh Pie (VG)

Spicy vegan butterbean pie with crispy roast potatoes, chanteney carrots, honeyed parsnips and truffle Brussels sprouts in a red wine gravy

~Thai Inspired Sea Bass (GF)

Crispy pan fried sea bass on a coriander rice with Pak Choi in a red Thai sauce

~Ultimate burger (GFA)

8oz beef burger topped with melting Camembert, cranberry sauce and pigs in blankets on a pretzel bun with crispy roast potatoes and a jug of gravy

dessert

~Christmas Bread & Butter Pudding

Homemade bread and butter pudding with a Christmas twist served with brandy cream

~Lemon Cheesecake (GF)

Crunchy biscuit base topped with a tangy lemon cheesecake & creamy mascarpone, drizzled with a zingy lemon sauce, served with pouring cream

~Malteser & Irish Cream Torte

A milk chocolate truffle torte, centred with soft Baileys cream, topped with Maltesers & chocolate coated crispy pearls, served with pouring cream

~Raspberry Tartlet

Pure butter pastry with a layer of frangipane & hand finished with raspberries served with vanilla ice cream

~Chocolate Orange Brownie (GF) (VG)

A chocolate & orange flavour brownie with a dark chocolate topping, finished with candied orange peel, served with dairy free ice cream



Festive Event Nights

ALL EVENT NIGHTS INCLUDE A FESTIVE CARVERY & DESSERT FOR £28

THURSDAY 4
DECEMBER -

ABBA
TRIBUTE

THURSDAY 11 TH
DECEMBER - TAKE THAT
TRIBUTE

THURSDAY 18TH
DECEMBER - PSYCHIC
NIGHT

LIVE MUSIC EVERY
FRIDAY 8PM -10PM

4TH, 11TH, 18TH

Breakfast with Santa

Saturday 13th December

£12 per child

Unlimited buffet style breakfast, Festive Crafts and a Present from Santa
Adult buffet breakfast £12pp