

Boxing Day

Served 12pm to 5pm, Saturday 26th December 2026.

2 Courses £34.95 per person / £22.95 for children. Options may change without notice.

Mains

Hand Carved Roasts, accompanied by Yorkshire puddings,

A selection of vegetables, festive trimmings, roasted potatoes & gravy

Oven roast nut roast topped with roasted parsnip sat on potato & celeriac dauphinoise held in a cranberry gravy with your own side of vegetables. (v) (vga)

Fillet of poached salmon sat on mashed potatoes draped in hollandaise sauce with side of vegetables (gf)

Individual butternut squash & vegetable wellington with mashed & roast potatoes, jug of gravy and side of vegetables. (vg)

Chickpea & vegetable tagine, a slow cooked casserole of chickpeas, roasted carrots, onions & apricots held in a winter warming Moroccan inspired spices served on a bed of rice. (vg) (gf)

Desserts

Warm Christmas pudding with brandy custard (v) (vg option available)

Lemon meringue pie with cream (v)

Profiteroles drizzled with chocolate & toffee sauce with ice cream (v)

Mince pie cheesecake with rum & raisin ice cream (v)

Chocolate & raspberry torte with ice cream (v) (vg option available) (gf available)

Fresh fruit salad with ice cream (vg) (gf)

Dulce de Leche cheesecake, a Digestive biscuit base topped with a slow cooked caramel milk flavoured cheesecake (v)

Cheese & biscuits

Boxing Day

Children's Menu

Mains

Traditional Carvery

Macaroni cheese with garlic bread (v)

Sausage, mash and baked beans

Vegetable and tomato pasta with garlic bread (v)

Pigs in blanket, mashed potatoes, garden peas,
Yorkshire pudding and jug of gravy.

Desserts

Fruity jelly & ice cream

Chocolate mousse and ice cream

Mini sugared doughnuts with chocolate dip

Vanilla & chocolate Vienetta