



CHRISTMAS DAY TAKEAWAY

£95 per person
Three Courses



BREADS

Mini Irish soda bread loaves for the table, mixed loaves of wheaten, buttermilk & white with salted butter pats.

GF* DF
V

STARTERS

PRAWN & SALMON COCKTAIL

Cold water cocktail prawns, homemade Marie Rose & Cognac sauce finished with a large Crevette, ribbons of Severn & Wye smoked salmon and cos lettuce.

GF DF

PARFAIT

Fine smooth duck liver and port parfait.

French toast, homemade crab apple chutney and rocket.

POACHED PEAR

Williams pears poached in spiced red wine. Caramelised walnuts, crumbled grade A Stilton, ribbons of Parma Ham, rocket & red wine syrup.

GF DF*
V* VE*

SOUP

Homemade creamy soup, made with roasted chestnuts, wild mushrooms and a touch of truffle. Homemade EVOO herb roasted croutons.

GF
V

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

*
Adjustment Available



MAINS

CHATEAUBRIAND

28 day dry aged on the bone pure bred Aberdeen Angus roasted pink, thick sliced. Served with our special chateaubriand & béarnaise sauces.

GF

DF*

FREE RANGE ROAST TURKEY

The traditional Christmas Day lunch. Roast local bronze turkey, dripping Yorkshire pudding, seasonal stuffing & pan juice roast turkey gravy.

GF*

DF*

VEGETABLE WELLINGTON

Homemade mixture of winter vegetables with chestnuts mushrooms, spinach, fresh herbs & cranberries.

Surrounded by crispy puff pastry with a vegetarian Madeira gravy.

V

VE*

GF*

DF*

All served with:

Goose fat roasted potatoes

(Sunflower herb roasties for vegetarian option if required)

Chipolata sausages wrapped in dry cured smoked bacon

Buttered baby sprouts, roasted chestnuts & dry cured smoked bacon

Herb roasted parsnips, sweet potato & red onion

Heritage tricolour carrots in browned honey butter

Cauliflower & broccoli cheese gratin with aged cheddar, gruyere & parmesan

Winter 5 spice braised red cabbage

Cranberry & port wine compote

Creamy bread sauce

V

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DESSERTS

CHRISTMAS PUDDING

Homemade Christmas pudding, doused in Armagnac served with cream or homemade custard.

CHEESECAKE

Homemade cheesecake flavoured with Baileys and salted caramel.
Homemade chocolate truffle. Served with cream.

PANNA COTTA

Homemade creamy white chocolate panna cotta, with a dark cherry compote and almond biscotti shortbread.

CHOCOLATE FUDGE CAKE

Homemade indulgent chocolate fudge cake layered with dark chocolate ganache. Served with cream or homemade custard.

STICKY TOFFEE RUM PUDDING

Homemade sticky toffee pudding made with black treacle, chopped dates and dark rum. Lathered in a dark rum toffee sauce.
Served with cream or homemade custard.

V
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CHEESEBOARD FOR THE TABLE

Add our super cheese grazing box as a final course or for a late supper

Fine artisan English cheeses: Isle of Wight blue, Stilton, Barbers vintage Cheddar & Bath soft.

English chutneys, grapes, celery, cheese biscuits & crackers presented for your enjoyment after lunch or for supper.

V

GF*

£18 for two people (£9 per additional person)

V

Vegetarian

VE

Vegan

DF

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*

Adjustment Available



THE FINE PRINT

We shall be happy to take provisional booking for your Christmas Day take-home meals. However, a £20pp deposit will be required to confirm your reservation (deductible from your total bill).

Full and final payment for your Christmas Lunch will be required by the 30th November 2026, after which time we cannot accept cancellations or issue refunds.

Starters, desserts & cheese will be collectable on Christmas Eve between 5pm - 9pm.

Mains will be collected in a pre-approved time slot between 12pm - 3pm