



Available from 1st-24th December Pre-Order Only

Christmas Party Menu ~ December 2025

Homemade Broccoli & Cheddar Soup (GF option available)
served with crusty French bread

Coconut Curry Prawns (GF)
succulent king prawns cooked in a mild coconut curry sauce with a timbale of rice

Smoked Chicken, Cranberry & Pecan Salad (GF)
slices of smoked chicken breast served on a vibrant & refreshing cranberry & pecan salad with a creamy poppy seed dressing

Stuffed Mushroom (GF & Vegan)
plump mushroom filled with a rich mixture of finely chopped walnuts, sun-dried tomatoes and sweet red onion drizzled with a lemon parsley dressing

Roasted Norfolk Turkey (GF option available)
served with homemade cranberry & pork stuffing, a chipolata wrapped in bacon, rich red wine gravy & a pudding from Yorkshire

Harissa Salmon
a fillet of salmon, marinated in spicy harissa & served with a medley of roasted vegetables & lemon cous cous

Pork Normandy (GF)
medallions of pork tenderloin, seared, then oven roasted, served with a rich apple cider & rosemary cream sauce

Vegetable Wellington (GF & Vegan option available)
sweet potato, spinach & mixed beans encased in puff pastry, baked in the oven, accompanied with a roasted red pepper sauce

Traditional Christmas Pudding (GF & Vegan option available)
served with a rich brandy sauce

After Eight Cheesecake
rich & creamy dark chocolate & mint cheesecake studded with After Eight mints

Apple & Walnut Sponge Pudding
hot steamed pudding infused with apples & studded with walnuts, served with sticky toffee sauce

Raspberry & Hazelnut Meringue Roulade (GF)
crisp meringue roulade filled with fresh cream, raspberries & hazelnuts

Tea & Coffee

2 Courses - £ 28.95

3 Courses - £ 35.95