

Booking Form

ANY ALLERGIES?		Other Information - e.g. Dessert accompaniment - custard, ice cream or pouring cream		Desserts		Mains		Starters		Guest Name Adults	
				Raspberry Gin Cheesecake (ve)							
				Chocodate Orange Liqueur Mountain							
				Sticky Ginger Pudding (v)							
				Classic Christmas Pudding (v)							
				Moroccan Pilaf Roast (ve)							
				Creamy Mushroom & Leek Pie (v)							
				Oven-Baked Salmon							
				Festive Chicken Schnitzel							
				Maple Soy Belly Pork							
				Traditional Turkey							
				Halloumi Mambonito (ve)							
				Velvety Leek & Potato Soup (v)							
				Prawn Cocktail							
				Baked Camembert Indulgence							

Lead Name: Contact Tel:

Date of Booking: Email address:

Booking Form - Gluten/Kids

ANY OTHER ALLERGIES?									
Other Information - e.g. Dessert accompaniment - custard, ice cream or pouring cream									
Gluten Free Guest Name Adults	Chocolate Fudge Cake (v)								
	Raspberry Gin Cheesecake (ve)								
	Caramel Apple Crumble (v)								
	Classic Christmas Pudding (v)								
	Moroccan Pilaf Roast (ve)								
	Oven-Baked Salmon								
	Maple Glazed Belly Pork								
Traditional Turkey									
Halloumi Mamborito (ve)									
Velvety Leek & Potato Soup (v)									
Prawn Cocktail									
Baked Camembert Indulgence									

		ANY ALLERGIES?			
Guest Name Children		Veg Choice - Beans or Peas			
		Dessert Choice - Custard or Ice Cream			
		Custard Face (v)			
		Chocolate Fudge Cake (v)			
		Build your own Ice Cream (v)			
	Tomato Pasta (v)				
	Chicken Chunks				
	Traditional Turkey				
	Garlic Bread (v)				
	Heinz Tomato Soup (v)				

Ho- Ho - Hello!

This Christmas, step into a world of sparkle, laughter, and festive cheer – where the tables are piled high with delicious treats, the drinks flow merrily, and every moment feels like unwrapping a present. Gather your elves (ahem... family, friends, and colleagues), share stories by the glow of the fairy lights, and make magical memories that will last well beyond the last mince pie.

Our festive menu is bursting with seasonal flavours and perfect for every celebration - from jolly office parties, cosy family feasts, and merry catch-ups with friends. Whatever your celebration, we'll keep it merry, bright, utterly delicious and sprinkled with Christmas magic. ✨

Our festive menu is available from Monday 24th November – Tuesday 23rd December (Every day except Sundays).

Pre-Ordering

To keep your celebration running as smoothly as Santa's sleigh, we kindly ask all festive parties to submit their pre-order at least 1 week before dining with us.

If anyone changes their mind, meal choices can be updated up to 72 hours before your booking.

On the night, each guest will receive a personalised place card with their chosen dishes – so no mix-ups, just happy faces!

Please make sure your booking form includes everyone's full name and menu choices. This helps our team prepare and ensures your festive feast is exactly as ordered.

Booking & Deposits

Our festive menu is available by pre-booking only, and all reservations require a £5 per person non-refundable deposit to secure your table.

The latest booking time we can offer is 7:00pm – perfect for an evening of festive cheer and delicious dining.

Allergen Information

All our festive dishes are prepared with care in a kitchen where nuts, gluten, and other allergens are present. Our menu descriptions don't list every ingredient, so if you have an allergy or intolerance, please let us know before ordering – our team will be happy to guide you.

Full allergen information is available on request, so you can relax and enjoy your Christmas feast with confidence.

The Christmas Feast

2 courses £19.95 | 3 courses £24.95

TO BEGIN THE FEAST

Velvety Leek & Potato Soup (v)

A winter warmer in a bowl – silky leek and potato blended to perfection, served with a freshly baked petit pain and creamy butter.

Classic Prawn Cocktail

Plump North Atlantic prawns nestled on crisp, crunchy lettuce, dressed in our rich seafood sauce and finished with a zing of lemon. Served with soft wholemeal bread and butter for the perfect retro classic.

Baked Camembert Indulgence

Golden, gooey baked Camembert topped with crispy pancetta, served alongside warm ciabatta fingers – ideal for dipping, sharing, and savouring.

Halloumi Mambonito (ve)

Grilled halloumi drizzled with sweet-hot honey, served on a vibrant bed of avocado, edamame, azuki beans, black rice, and ripe tomatoes, all brought to life with a punchy chimichurri dressing.

THE MAIN EVENT

Traditional Roast Turkey

The Christmas favourite – tender slices of roast turkey with sage & onion stuffing, crispy roast potatoes, creamy mash, seasonal vegetables, a juicy pig in blanket, and a generous pour of rich gravy.

Maple Soy Belly Pork

Slow-cooked for melt-in-the-mouth tenderness, this maple and soy-glazed pork belly is served with creamy mashed potato, sweet carrots, fresh mixed greens, golden crackling, and deep, flavoursome gravy.

Festive Chicken Schnitzel

Crisp, hand-breaded chicken breast topped with tangy cranberry sauce, smoky pancetta lardons, and oozy melted brie. Served with chunky hand-cut chips and garden peas for a festive twist on a pub favourite.

Oven-Baked Salmon

Flaky oven-baked salmon fillet served with buttery new potatoes, crisp seasonal greens, and a delicate parsley sauce for a fresh, elegant main.

Creamy Mushroom & Leek Pie (v)

A hearty vegetarian pie brimming with tender leeks and earthy mushrooms in a rich, creamy sauce, wrapped in buttery pastry. Served with seasonal vegetables and smooth mashed potato.

Moroccan Pilaf Roast (ve)

A vibrant vegan centrepiece – spiced Moroccan pilaf with seasonal vegetables and golden new potatoes, bursting with colour and flavour.

A SWEET FINISH

Classic Christmas Pudding (v)

A rich, boozy classic packed with festive fruit and spices, served with your choice of indulgent brandy sauce, silky custard, or creamy ice cream.

Sticky Ginger Pudding (v)

A festive twist on the beloved sticky toffee – moist ginger sponge drizzled in warm sauce, with your choice of custard, ice cream, or cream.

Chocolate Orange Liqueur Mountain

A decadent Belgian chocolate and orange truffle, layered with soft sponge soaked in orange liqueur, crowned with a snowy white chocolate cap. Served with smooth pouring cream.

Raspberry Gin Cheesecake (ve)

A dreamy cheesecake on a sweet gluten-free biscuit base, swirled with juicy raspberries in a gin glaze, and served with cool pouring cream.

For the Children

2 courses £11.95 | 3 courses £13.95

STARTERS

Heinz Tomato Soup (v)

A cosy bowl of everyone's favourite, served with soft white bread and butter for dipping.

Garlic Bread (v)

Golden, buttery, and perfect for little fingers.

MAIN COURSES

Traditional Roast Turkey

Tender slices of turkey with roast potatoes, fresh veggies, and rich gravy – just like Santa would have at home!

Chicken Chunks

Crispy golden bites served with skinny fries and your choice of beans or peas.

Tomato Pasta (v)

Penne pasta in a rich tomato sauce with a sprinkle of basil, oregano, and onion – a warm hug in a bowl.

DESSERTS

Custard Face (v)

A bowl of warm custard with a cheeky Belgian chocolate smile.

Chocolate Fudge Cake (v)

Rich and chocolatey, served with creamy custard or a scoop of ice cream.

Build Your Own Ice Cream (v)

Create your dream dessert! Two scoops of ice cream with raspberry sauce, mini fudge pieces, and marshmallows to decorate.

Gluten Free and full of cheer

2 courses £19.95 | 3 courses £24.95

TO BEGIN THE FEAST

Baked Camembert Indulgence

Golden, gooey baked Camembert topped with crispy pancetta, served alongside warm ciabatta fingers – ideal for dipping, sharing, and savouring.

Classic Prawn Cocktail

Plump North Atlantic prawns nestled on crisp, crunchy lettuce, dressed in our rich seafood sauce and finished with a zing of lemon. Served with soft brown bread and butter for the perfect retro classic.

Velvety Leek & Potato Soup (v)

A winter warmer in a bowl – silky leek and potato blended to perfection, served with a warmed ciabatta and creamy butter.

Halloumi Mambonito (ve)

Grilled halloumi drizzled with sweet-hot honey, served on a vibrant bed of avocado, edamame, azuki beans, black rice, and ripe tomatoes, all brought to life with a punchy chimichurri dressing.

THE MAIN EVENT

Traditional Roast Turkey

The Christmas favourite – tender slices of roast turkey with crispy roast potatoes, creamy mash, seasonal vegetables and a generous pour of rich gravy.

Maple Glazed Belly Pork

Slow-cooked for melt-in-the-mouth tenderness, this maple glazed pork belly is served with creamy mashed potato, sweet carrots, fresh mixed greens, golden crackling, and deep, flavoursome gravy.

Oven-Baked Salmon

Flaky oven-baked salmon fillet served with buttery new potatoes, crisp seasonal greens, and a delicate parsley sauce for a fresh, elegant main.

Moroccan Pilaf Roast (ve)

A vibrant vegan centrepiece – spiced Moroccan pilaf with seasonal vegetables and golden new potatoes, bursting with colour and flavour.

A SWEET FINISH

Classic Christmas Pudding (v)

A rich, boozy classic packed with festive fruit and spices, served with your choice of indulgent brandy sauce, silky custard, or creamy ice cream.

Caramel Apple Crumble (v)

A sweet-and-tart comfort pudding, topped with golden crumble and served with your choice of custard, ice cream, or pouring cream.

Raspberry Gin Cheesecake (ve)

A dreamy cheesecake on a sweet gluten-free biscuit base, swirled with juicy raspberries in a gin glaze, and served with cool pouring cream.

Chocolate Fudge Cake (v)

Moist, rich, and utterly indulgent, paired with your choice of custard, ice cream, or pouring cream.