



Christmas 2026

3 Course Menu | Tuesday & Wednesday £52 Per Person | Thursday to Saturday £54 Per Person

To Nibble

Bread & Butter

Starters

Fish Soup with Aioli Crouton (GFA)

Spiced Parsnip Soup (VE)(V)(GF)

Deep Fried Brie, Warm Pepper & Mango Chutney (V)

Pressed Ham Hock Terrine, Celeriac Remoulade, Pineapple Gel, Toasted Brioche (GFA)

Caramelised Red Onion, Pear & Goat's Cheese Crostini, with Balsamic Dressed Rocket (V)

Potted East Coast Crab, Avocado, Pickled Cucumber, Sea Salt Croutes (GFA) (£3 supplement)

Salmon & Prawn Fishcake, Rocket Salad, Black Pepper & Lemon Crème Fraiche

Main Courses

Individual Fillet of Beef Wellington, Red Wine Jus (GFA) (£7 Extra)

Pan Fried Black Bream Fillet, Squid, Chickpea, Tomato, Olive & Smoked Paprika Ragu (GF)

Yorkshire Confit Duck Leg, Onion & Sage Mash, Braised Red Cabbage, Sour Cherry & Port Sauce (GF)

Roast Turkey Steak Wrapped in Dry Cured Bacon, Pork, Sage & Shallot Stuffing, Pig in Blanket, Roast Potato, Cranberry Gel & Turkey Jus

Confit Belly Pork, Maple, Thyme & Black Pudding Hash Brown, Beetroot Chutney, Rosemary Jus

Roast Butternut Squash, Hummus, Roast Pepper & Feta Tart, Aubergine Miso & Sesame Dressing (GFA)(V)(VE)

Desserts

Christmas Spiced Sticky Toffee Pudding, Roasted Almonds, Toffee Sauce (N)

Spiced Apple Frangipane, Whipped Mascarpone, Apple Crisp (N)

Traditional Crème Brûlée (GF)

Iced Strawberry Parfait, Chocolate Sponge, Rocky Road Ganache

Dark Chocolate Panna Cotta, Hazelnut Praline Crumble, Winterberry Compote (N) (GFA)

Duo of Cheese; Fourme D'Ambert & Wensleydale Reserve, Christmas Cake, Fruit Chutney, Celery & Biscuits (N)(GFA)

Coffee

Espresso £3.50 / £4.00 | Macchiato £3.70 / £4.20 | Americano £4.00 | Decaffeinated £4.00

Cappuccino £4.50 | Latte £4.50 | Selection of Teas £3.50 | Liqueur Coffee £9.00

Main courses are served with seasonal vegetables and new potatoes | *Vegan Option Available

£3.00 extra scoop of ice cream | (N) = dessert containing nuts

An optional 12.5% service charge will be added to the bill for parties of 6 people or more.

If you have any food allergies or intolerances, please speak to a member of staff.