



Midweek Group Festive Dining Menu

It's time for festive dining so celebrate together with colleagues, friends and family and enjoy a homemade, locally sourced 3 course Christmas dinner in the restaurant or with exclusive use of The Garden Room (up to 80 guests) with festive music, crackers, and table novelties.

Served from Friday 27th November 2026 until and including Wednesday 23rd December 2026
Lunch 12.00pm – 2.30pm £27 per person, Dinner 5.00pm – 8.30pm £30 per person
(Available Monday – Thursday ONLY for Groups of 10 or more, and with a pre order)



MENU



White onion, braised fennel & mozzarella soup
warm bread (V, DFA, GFA)

Deep fried breaded camembert
tossed rocket, cranberry & redcurrant dipping sauce (V)



Traditional roasted turkey
*smoked "pig in blanket", herb roasted potatoes, sage, onion & chestnut stuffing, pan gravy
honey roasted carrot, seasonal buttered greens (GFA)*

Grilled fillet of sea bass
sauté new potatoes, wilted spinach & red onion, Provençale sauce (GF)



Traditional Christmas pudding
brandy sauce (GFA)

Dairy free chocolate tart
roasted chopped nuts, dairy free salted caramel ice cream (V, VE, GF, DF)



A non-refundable deposit of £10 per person is required to confirm the booking, full payment and pre orders will be required 14 days prior to arrival.

A discretionary service charge of 10% will be added to all tables of 10 people or more, please let a member of the team know if you wish to remove this.
Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone, we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION (GF) gluten friendly | (GFA) gluten free available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free