



Christmas Day Lunch

Enjoy a truly magical Christmas Day with your family and friends, relax and let us do the hard work so you can unwind and indulge with a delicious 5 course traditional Christmas Day lunch, including crackers and table novelties

*Bar open 11am, tables available from 12.00pm till 1.00pm (confirmed at time of booking)
£140 per head | Child £70 (under 12 years old)*

Chef's Amuse-Bouche (V, GF)



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

Roulade of Scottish salmon, crayfish tails, dill & cream cheese, pickled shallot, avruga caviar, wild garlic oil (GF)

Ripened goats' cheese crottin, crushed walnuts, beetroot pickle

Pressed terrine of ham hock, smoked chicken & pancetta, pickled balsamic onions, apple & ale chutney, crostini (GFA)

Roasted aubergine, grilled cherry vine tomatoes, pesto dressing (GF, VE, DF, NF)



Award winning Yorkshire reared Turkey, chestnut, sausage & apricot stuffing, pig in smoked blanket
honeyed parsnips, herb roasted potatoes, seasonal buttered vegetables, Yorkshire pudding (GFA)

Prime 32-day aged Yorkshire Sirloin of beef (served pink), potato dauphinoise, port & redcurrant sauce
seasonal buttered vegetables, Yorkshire pudding (GFA)

Pan fried Cornish halibut, sauté new potatoes, garlic French beans, Provençale sauce (GF)

Local wild mushroom & spinach pappardelle, petit pois, crispy onions, cream & white wine sauce, truffle oil (V)

Baked "Three Nut Roast", herb roasted potatoes, seasonal buttered greens, Yorkshire pudding (GFA, VEA)



Traditional Christmas pudding, brandy sauce (V, GF)

Classic vanilla crème brûlée, mulled berry compote, shortbread (V, GFA)

White chocolate & blueberry cheesecake, raspberry coulis (V)

Belgian chocolate brownie, chocolate sauce, caramel honeycomb ice cream (V, GFA)

Glazed lemon tart, dairy free vanilla ice cream (V, VE, DF)



Platter of "Cryer & Stott" cheeses, fruit cake, mince pies, crackers & grapes (GFA)

A non-refundable deposit of £60 per person is required at the time of booking, full payment is due by the Tuesday 1st December 2026 and pre orders no later than Tuesday 8th December 2026.

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 friendly available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free