



Festive Dining Menu

It's time for festive dining so celebrate together with colleagues, friends and family and enjoy a homemade, locally sourced 4 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 £38 per person, Dinner 5.00pm – 8.30pm £42 per person

(Available for prebooked tables only and with a pre order)

Chef's Amuse-Bouche (V,GF)



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

Truffle butter crusted chicken liver parfait, plum & apple chutney, garlic & thyme crostini

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

Classic crayfish cocktail, baby gem, Marie Rose sauce, rosemary focaccia (GFA)

Deep fried breaded Somerset Dozmary 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)

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

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

Slow braised feather blade of Yorkshire beef, champ mash, red wine jus, honey roasted carrot, seasonal buttered greens

Rigatoni pasta, ratatouille of mediterranean vegetables, fresh basil pesto, Gran Padano (V)



Traditional Christmas pudding, brandy sauce (V, GF)

Sticky toffee pudding, butterscotch sauce, Yorvale toffee ice cream (V)

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

Lemon curd mascarpone cheesecake (V)

Selection of British cheese's, crackers, grapes, chutney (V, 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 friendly available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free