



Christmas 2025

Our menus have been created to offer you the best seasonal ingredients and prepared by our expert chefs.

We are able to cater to most dietary requirements and request final numbers a dietary requirements 14 days before your event.

Here is a guide to our dietary choices:

V- Vegetarian

VE - Vegan

NGCI - Non Gluten Containing Ingredients

DF - Dairy Free

NF - Nut Free

Should you have any allergies please speak to your event coordinator

who can advise on best options.

Please note all prices are per person and exclude VAT



Christmas 2025

Starter

Parsnip, maple Soup thyme Beurre noisette (V) (GF) (NF)

Mains

Pancetta slow roasted turkey apricot chestnut stuffing, Fondant potato, shredded sprout cream, parsnip, carrot shards, pigs in duvets, rich festive gravy

Festive nut roulade, Fondant potato, shredded sprout, parsnip, carrot shards, rich festive gravy (VE) (DF) (GF)

Dessert

Black Forest trifle, spiced shortbread (NF)

We can cater to most dietary requirements, please discuss further with your Event Coordinator.

V - Vegetarian VE - Vegan DF - Dairy Free NF - Nut Free
NGCI - Non Gluten Containing Ingredients