

Christmas Day Order Form

Guest Name: Tel:

Time of Booking: No of Guests:

Email:



Christmas Day Menu

2026

[illegible]

Deposit Paid:

Date:

Christmas Day Menu

Served 12 noon - £82.50 per person

(GFO) Gluten Free Option (GF) Gluten Free.
Please notify us of any allergens or intolerances of any guests

PAYMENTS & DEPOSITS

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A 50% deposit per person is required.

We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/ cancellations. All outstanding balances & deposit payments must be paid on or before the day of your festive event.

CHANGES & CANCELLATIONS

We understand things change & the number of guests may increase or decrease - if this happens we'll just need the final number attending your festive event at least 7 working days before your booking so we ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive otherwise we will charge the full deposit amount and the same for any no-shows.

BOOKING FORM

Please complete our booking form & your pre-order and either drop in or email to confirm your provisional booking. All menu pre-orders must be received at least 7 days before your Christmas booking to give us plenty of time to prepare.

We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify with your booking.

Starters

Homemade Leek & Potato Soup (GFO)

With Home baked Farmhouse Bread

Duck Confit (GF)

with Chinese five spice, ribbon salad, hoi sin drizzle

Smoked Salmon & Prawn Parcel (GFO)

Prawns combined with our own marie rose sauce wrapped in smoked salmon, served on dressed leaves with garlic croutons

Wild Boar Pâté with Plum

served with crispy baguette & winter salad

Stuffed Oven Roast Flat Mushroom (GF)

with Stilton and cranberry, dressed leaves and balsamic glaze

Mains

Traditional Roast Turkey (GFO)

roast and mashed potato, crushed roots, stuffing, pigs in blankets, vegetables & gravy

Slow Braised Lamb Shank (GF)

rich redcurrant and mint jus, served with creamy mashed potato and roasted root vegetables

Medallions of Fillet Steak (GF)

Creamy brandy & peppercorn sauce, horseradish mashed potato, vegetables & parsnip crisps

Salmon Fillet (GF)

Béarnaise sauce, crushed baby potatoes & dressed herb salad

Slow Cooked Venison (GF)

served with spring onion mashed potato, vegetables, rich red wine, game & juniper sauce garnished with game chips

Desserts

Traditional Brandy Laced Christmas Pudding (GFO)

served with creamy brandy sauce

Lemon Posset (GFO)

with shortbread biscuit and Raspberry Ripple Ice Cream

Warm Cherry & Kirsch Frangipan Tart

With Coulis & Crème Anglaise

Mango & Ginger Cheesecake with a Gingernut Biscuit Base

served with marinated berries & cream

Trio of Cheese & Biscuits

with winter chutney, celery and biscuits

White Chocolate & Lotus Biscoff Tart

with chocolate chunk ice cream

To Finish

Coffee and Warm Mince Pie