

Christmas Party Menu 2025

2 course meal for £27.95 3 course meal for £33.95

Starters

Duck and Pork Liver with Orange and Cognac

Served with plum chutney garnish with parsley and mixed leaf salad

Prawn Cocktail

Served with mixed salad and homemade prawn Marie Rose sauce

Traditional Chicken Satay

Served with peanut sauce and salad garnish

Crispy Chilli Squid

Tossed in sweet chilli sauce and coriander on a bed of salad

Battered Halloumi Fries

Served with sweet chilli sauce and salad garnish

Mains

British Roast Turkey Or Beetroot and Pumpkin Wellington

Served with pigs in blankets, seasonal veg, roasted maple syrup and bacon, Brussels sprouts, crispy roast potatoes and gravy

Slow Braised Beef

Served with parsley horseradish mash, seasonal vegetables and red wine gravy

Steamed Lemongrass and Ginger Sea Bass Fillets

Served on a bed of Chinese cabbage topped with lemon and chilli sauce with jasmine rice

Thai Green Chicken Or Vegetable Curry

A mild vibrant curry with sliced bamboo shoots, mixed bell peppers, fine beans, courgettes and aubergine with a side of jasmine rice

Pad Thai Prawn or Vegetables

Rice noodles fried in a tamarind sauce with bean sprouts, spring onions, grated carrots and a side of ground peanuts

Desserts

Golden Millionaire Profiteroles

Choux pastry filled with sweet thick cream topped with chocolate sauce, golden and mixed chocolate sprinkles

Traditional Christmas Pudding

Served with brandy butter or cream

Apple Crumble

Served with vanilla ice cream or custard

Please advise us of any allergies or other dietary considerations when making your reservation.

Please note that a service charge of 10% will be added to your bill.