Christmas Menu 2026

Two Courses £33.95 & Three Courses £38.95

Two Course Option Available Sunday -Thursday
Friday & Saturday Three Course Option Only

DJ Every Friday & Saturday 9pm-Midnight in the Bar
Live Music in the Bar every Sunday 5-8pm

Starters

Oak Smoked Salmon & Prawn Tartlet
Citrus Rocket Salad

Charred Goats Cheese
Crispy Smoked Bacon, Poached Pear, Toasted Walnuts, Mulled Wine Syrup,
Wild Rocket, Thyme Croutons (gfo)

Chicken & Duck Liver Pate
Sticky Fig & Maderia Chutney, Croutes, Dressed Leaves (gfo)

Nduja Arancini
Smokey Tomato & Red Pepper Ragout, Herb Oil, Shaved Parmesan (v veo)

Roast Celeriac & Caramelised Apple Soup
Apple Crisps, Chive Oil, Sourdough Croutons (v ve gfo)

Main Course

All served with Braised Red Cabbage with Apple & Spices, Sautéed Shredded Sprouts with Cranberries

Sage Butter Roasted Turkey Crown
Pork, Apricot & Sage Stuffing, Garlic & Thyme Roast Potatoes, Pig in Blanket,
Maple & Mustard Roasted Carrot & Parsnip, Chef's Gravy (gfo)

Roast Shropshire Beef
(served medium)
Yorkshire Pudding, Garlic & Thyme Roast Potatoes,
Celeriac Puree, Maple & Mustard Roasted Carrot & Parsnip, Chef's Gravy (gfo)

Roast Cod Loin
Zesty Garlic & Herb Panko Crumb, Creamy Mash, Champagne Velouté, Tenderstem (gfo)

Sweet Potato, Mushroom & Chestnut Wellington
Creamy Mash, Celeriac Puree,
Maple & Mustard Roasted Carrot & Parsnip, Red Wine Jus (v ve)

Chestnut & Cranberry Roast
Garlic & Thyme Roast Potatoes, Celeriac Puree,
Maple & Mustard Roasted Carrot & Parsnip, Red Wine Jus (v ve gf)

Festive Sides for the Table

Yorkshire Pudding £2
Broccoli & Cauliflower Cheese £5.50
Garlic & Thyme Roast Potatoes £4.95
Pork, Sage & Onion Stuffing £6.25
Pigs in Blankets £6.50
Sauteed Shredded Sprouts with Cranberries £6
Braised Red Cabbage with Apple & Spices £5.5
Sharing Gravy £5

Desserts

Traditional Christmas Pudding
Whipped Brandy Butter, Brandy Sauce, Red Currants

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice Cream

Chocolate Torte
Honeycomb, Coffee Ice Cream (gf)

Vanilla & Pistachio Cheesecake
Pistachio Cream, Toasted Katafi, Dark Chocolate & Pistachio Shard, Cherry Coulis (v)

Salted Caramel Brownie
Vanilla Ice Cream, Honeycomb (ve v gf)

Cheese Board
Welsh Vintage Cheddar & Shropshire Blue, Sticky Fig & Madeira Chutney, Grapes, Celery, Crackers (£3.5 supp)

Please make us aware of any allergies or dietary requirements and please make them very clear on your pre order. If you have any questions please don't hesitate to contact us.

Drinks Packages

We highly recommend pre ordering Bottled Wine, Sparkling, Beer and/or water for your table, which we can have ready for you on arrival to save waiting time during busy service periods. Please see your pre order form to order.

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