

Festive Set Menu

Available from the 12th November 2025 - 3rd January 2026 Excluding 25th December

Full allergen information is available on request from our team. Our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Please inform staff of any food allergies before placing your order

For those customers choosing to book from our Festive Set Menu, we look forward to welcoming you.

Our Festive Menu is available from Wednesday 12th November 2025 - 3rd January 2026 excluding 25th December. No booking is confirmed until a £5.00 per adult and £5.00 per child deposit is received.

Please confirm your menu pre-order choices 7 days prior to dining (If your booking is less than 7 days' away, your menu choices will be required within 48 hours of booking and at least 2 days prior to dining). If you increase numbers, and we can accommodate, please ensure you pay the extra deposit when booking the additional customer(s) and if it's a late change we will need the pre-order for the additional customer(s) immediately too please. If any drop in numbers or cancellations happen within 72 hours, no refund is available.





3 COURSES 34.95 | 2 COURSES 28.50

<u>STARTERS</u>

Grilled Paneer Tikka (v) Served with mint & coriander chutney

Chicken Satay
Grilled marinated chicken skewers served
with rich peanut sauce.

King Prawns Cocktail

Smoked salmon pate, mix salad, avocado mix, tomato salsa, pea shoot, lemon wedge

Pigs in Blanket With chorizo, wholegrain mustard & honey

MAIN COURSE

Kasoori Paneer Makhni (v)

Grilled paneer tikkas, simmered in buttery fresh tomato sauce served with rice, naan and cucumber & mint raita

Saffron Butter Chicken

Chicken simmered in buttered tomato gravy, served with rice, naan and cucumber & mint raita

Pancetta Wrapped Turkey

Pancetta wrapped turkey, pigs in blanket, spring greens, brussels sprouts, roasted potato, red wine gravy

Baked Salmon Beetroot risotto & feta

Confit Duck Leg

Saute potato, spring greens, sprouts, cranberries, monin winter spice syrup, red wine gravy, pickled cabbage, rosemary

Santa's Burger

Bun with double pork patty, sage mayo, baby gem, bacon rashes, cranberry sauce, crispy onion, red wine gravy

DESSERT

Christmas pudding

With brandy sauce

Benoffee Pie Sundae

Banana, delache crumble, white chocolate mousse, vanilla scoop, choco shaving, choco powder

Saffron Gulab Jamun with Malai Kulfi

Deep fried milk cake balls in a sugar syrup served hot or cold with traditional Indian ice cream.

Black Forest Choco Tart

Slice salted caramel and choco tart, choco sail, white choco mousse, black cherry crush, holly spring

ADD A FESTIVE FAVOURITE

Mince Pie (V) 2.00

Assorted Chocolate Liqueur Truffles (V) 3.50

5 sumptuous chocolate truffles in one of the following flavours: Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz and Rum

