



Christmas 2026

CT-15

CAFE/BISTRO/RESTAURANT

2 Courses £32

3 Courses £38

Fri 4th, Sat 5th Dec

Fri 11th, Sat 12th Dec

Fri 18th, Sat 19th Dec

Served between 5.30pm and 8.30pm

BYO

Phone 02895 437060 to make a booking

£10 deposit required per person

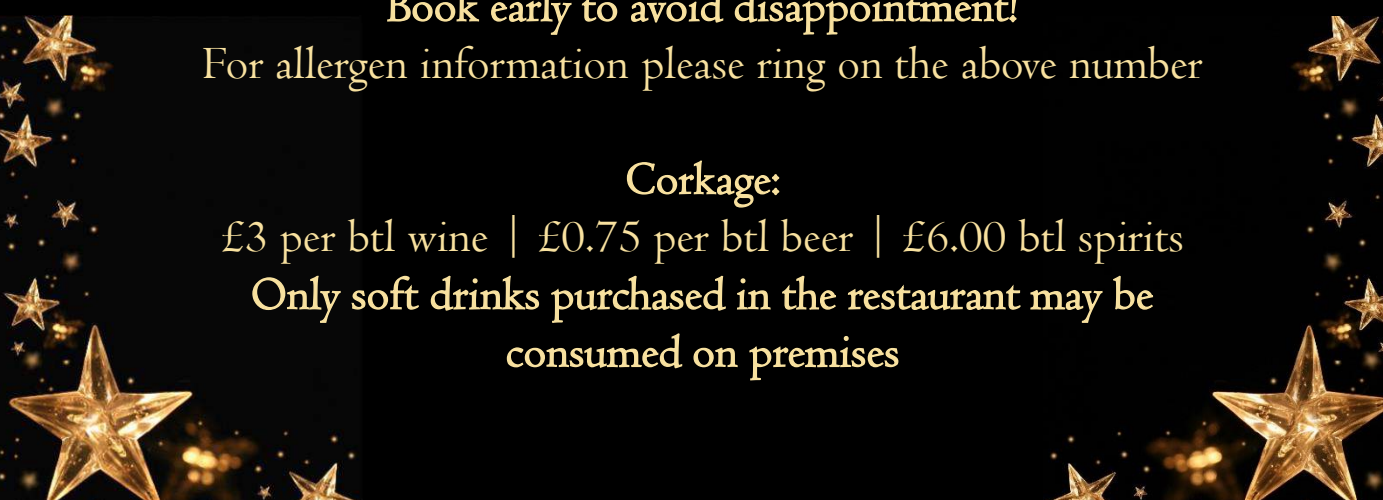
Book early to avoid disappointment!

For allergen information please ring on the above number

Corkage:

£3 per btl wine | £0.75 per btl beer | £6.00 btl spirits

Only soft drinks purchased in the restaurant may be
consumed on premises





Starters

Roast carrot and sweet potato soup with chilli, coriander and coconut, served with garlic naan (ve)

Duck and vegetable spring roll with napa slaw and plum sauce

Smoked salmon pâté with lemon, dill and watercress on toasted sourdough

Goats cheese and poached pear salad with toasted hazelnuts, rocket and a honey lemon dressing (v, n)

Mains

Traditional turkey and ham with savoury stuffing, roast and mash potatoes, carrots, Brussel sprouts and onion gravy

Roast cauliflower steak with white bean puree, roast potatoes, spinach, mushroom and gremolata (ve)

Pan seared seabass fillet with tempura king prawns, crushed potatoes, green beans and a warm tomato salsa

Chargrilled ribeye steak with truffle and parmesan chips, creamy pepper sauce, spinach, confit shallot and roast vine tomato (£5 sup)

Dessert

Christmas pudding with apple brandy custard and vanilla ice cream

Blackberry, pear and almond tart with vegan vanilla ice cream (ve, n)

Chocolate orange brownie with chocolate orange ganache sauce and vanilla ice cream

Mini cheeseboard