

2025

CHRISTMAS DAY MENU

TO START

SMOKED SALMON & PRAWN COCKTAIL
(GF Option)

BUTTERNUT SQUASH & SAGE SOUP
(V) (VG) (GF Option)

SEARED VENISON

Served With an Apple & Sprout Slaw
With Horseradish Crème Fraîche

MAINS

TRADITIONAL ROAST TURKEY OR SLOW COOKED BEEF BRISKET

Served With Roast Potatoes, Roasted Root Vegetables,
Yorkshire Pudding, Pigs in Blankets,
Stuffing, Buttered Brussel Sprouts & Homemade Gravy

PAN COOKED HALIBUT

Served With Brown Caper Butter, Roasted New Potatoes,
Samphire & Tenderstem Broccoli

VEGAN NUT ROAST TOPPED WITH CANDIED NUTS & CRANBERRIES

Served With Mash Potatoes,
Candied Root Vegetables,
Brussel Sprouts & Vegan Gravy
(V) (VG)

£95 PP
PRE-BOOKING
& DEPOSIT
REQUIRED

GLASS OF
PROSECO
ON ARRIVAL

(V) - Vegan (VG) - Vegetarian (GF) - Gluten Free

DESSERTS

ISLE OF WIGHT CHEESE & BISCUITS

Served With Winter Chutney

CHRISTMAS PUDDING

Served With a Choice of Brand Sauce or Ice Cream
(VG) (GF Option)

VANILLA & RASPBERRY PANNA COTTA

VEGAN CHEESE CAKE

Served With Raspberry Compote

COFFEE & WARM MINCE PIE TO FINISH

CHILDREN'S MENU

MELON

PRAWN COCKTAIL

TOMATO SOUP

(V) (VG) (GF Option)

MAINS

ROAST TURKEY DINNER

MAC & CHEESE

CHICKEN NUGGETS

DESSERTS

CHRISTMAS TREE BROWNIE

CHRISTMAS PUDDING

CHOICE OF ICE CREAM

FRUIT BOWL

£35 PP
PRE-BOOKING
& DEPOSIT
REQUIRED

(V) - Vegan (VG) - Vegetarian (GF) - Gluten Free