



Order Form

Please complete your guests meal choices below & your contact details, then hand this booking form with your deposit to a member of staff who will be happy to confirm your booking.

Guest Name: Tel:

Date of Booking: Time:

Email: No of Guests:

If any of your guests have an allergy, intolerance or special dietary requirement please state below including the guests name: All deposits & pre-order required at least 7 working days before your booking:

[illegible]

Deposit Paid:.....Date:.....



Festive Menu



2025

Festive Menu

Wednesday 26th November – Tuesday 23rd December

£24.95 2-courses

£29.95 3-courses

(£5.00 deposit per person required when booking, non-refundable)



Starters

Carrot, Red Lentil & Coriander Soup (VOA)

with crusty bread & butter.

Duck & Orange Pâté

with toast, butter & caramelised red onion chutney.

Prawn Cocktail

prawns in lemon & dill Marie Rose with bread & butter.

Chicken Tenders

With mixed leaves & cranberry-BBQ sauce.

PAYMENTS & DEPOSITS

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £5 deposit per person is required.

We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/cancellations. All outstanding balances & deposit payments must be paid on or before the day of your festive event.

CHANGES & CANCELLATIONS

We understand things change & the number of guests may increase or decrease - if this happens we'll just need the final number attending your festive event at least 7 working days before your booking so we ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive otherwise we will charge the full deposit amount and the same for any no-shows.

BOOKING FORM

Please complete our booking form & your pre-order and either drop in or email to confirm your provisional booking. All menu pre-orders must be received at least 7 days before your Christmas booking to give us plenty of time to prepare.

We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify with your booking.

Mains

Roast Turkey

served with roasted carrots, parsnips & potatoes with brussels sprouts, red cabbage, pigs in blankets & gravy.

Camembert, Fig & Onion Tart (v)

served with roasted carrots, parsnips & potatoes with brussels sprouts, red cabbage & gravy.

Steak Béarnaise (+ £4.00 supplement)

rump steak with Béarnaise sauce, chunky chips & seasonal green vegetables.

Salmon or Chicken Linguine

linguine and a white wine sauce, petit pois and chive sauce, topped with your choice of grilled chicken or salmon fillet.

Bacon, Blue & BBQ Burger

A beef burger topped with Stilton, bacon & cranberry-BBQ, with skin on fries.

Sides

Why not add an extra side £4.00 each or all three for £10.00

Cauliflower Cheese (v)

Pigs In Blankets with Gravy

Roast Potatoes with Gravy (v)

Desserts

Classic Christmas Pudding (v)

with warm brandy sauce.

Millionaires Torte (VOA)

Belgian chocolate truffle mousse, caramel sauce & brownie pieces on a chocolaty biscuit base, with vanilla ice cream.

Cherry Bakewell Sponge (v)

with custard

Mint Chocolate Sundae (v)

mint choc-chip ice cream, chocolate sauce, a whip of cream, topped with After Eights™

Our full children's menu also available or smaller portion roast turkey or beef.