Christmas Fayre Menu 2025

CARRIAGES BAR

Homemade Lentil Soup (ve)
with a crusty bread roll & butter

Prawn Cocktail
marie rose, cherry tomatoes, orange segments, paprika

Nachos (v)
cheese, avocado, sour cream, salsa, jalapenos

Black pudding croquettes
peppercorn sauce, micro rocket

Chicken Liver Pate
mini oatcakes, red onion chutney

Crispy Brie
tomato chutney, salad

Chilli & Garlic Chicken Wings
red onions, peppers, coriander

Wild Mushroom on Toast
garlic and mushroom sauce

Traditional Turkey
with chestnut and shallot stuffing, chipolata, sprouts, honey roasted carrots, parsnips, roast potatoes

Wild Mushroom Pastry
Wild mushroom pastry, roast potatoes, tender brocolli, roasted carrots, mushroom sauce

Turkey Ciabatta
stuffing, cranberry sauce, caramelised red onions salad, fries

Honey glazed gammon
roast potatoes, honey roasted carrots sprouts, pork sauce

Pan-fried salmon
grilled tenderstem broccoli, mash potato, mussel cream sauce

Butternut squash arancini
tomato and chilli sauce, roasted butternut squash, parmesan, crispy sage

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GRILL all served with grilled mushrooms, tomatoes, chips
Supplements: Sirloin Steak 8oz £12 | Fillet Steak 8oz £18 | Chicken Breast
Sauces: peppercorn, chimichurri, red wine jus

Cheeseboard
chutney, oatcakes, grapes

Chocolate Brownie
vanilla ice cream, chocolate sauce

Vanilla Cheesecake
chantilly, dulce de leche, white chocolate crumb

Berry Sundae
vanilla ice cream, fruits of the forest compote, chantilly

Traditional Christmas Pudding
brandy sauce, red currants

Apple & Cinnamon Crumble Tart
vanilla custard

Vegan Salted Caramel Cake
vegan vanilla ice cream

Sunday – Thursday: 2 Course - £18.95 • 3 Course - £23.95
Friday & Saturday : 2 Course - £21.95 • 3 Course - £26.95

Available from 1st December 2025 - 24th December 2025