



CHRISTMAS MENU 2026

Starters

SPICED PUMPKIN SOUP



Served with bread

CHINESE FIVE SPICE PRAWNS



Prawns sautéed with Asian vegetables & black sesame seeds

LAMB CIGARS



Moroccan spiced lamb mince, hand rolled in crispy pastry, served with sriracha sauce

MUSHROOM PATÉ



Served with red pepper dressing & sourdough bread

OVEN-BAKED PROVOLONE



With sun-dried tomatoes, served with bread

Mains

All main courses are served with roast potatoes & seasonal vegetables

ROAST TURKEY

Served with all the trimmings

MONIQUES CHICKEN

Grilled chicken filet in white wine, parmesan & lemon cream sauce

PAN FRIED COD SICILIAN

Cod truffle-infused potato purée, toasted winter nuts, micro-greens

BEEF WELLINGTON

Seared beef fillet, mushroom purée, wrapped in pastry & Marsala sauce

ROASTED PUMPKIN & SPINACH CROSTADE

with rich vegan gravy

WARM APPLE STRUDEL

Served with ice cream

TURRON CHEESECAKE

Served with cream

CLASSIC LEMON POSSET

Served with crushed strawberries

Desserts

CHEESE BOARD

Brie, Manchego, Cheddar, served with crackers & chutney

CARROT CAKE

Served with cream

CHRISTMAS PUDDING

Served with custard

SALTED CARAMEL CAKE

Served with vegan ice cream

£40 per head

Half a bottle of wine can be added for an extra £5.50, if the whole party decides to have wine. A non refundable £30 per head deposit is required to confirm your booking. All bookings will be deemed provisional until deposit is made. We're closed on Christmas Day. We don't place a service charge on your bill, we appreciate any gratuity given.

Vegan Vegetarian Gluten-free option available Gluten Free Lactose free Nut free

Dishes on our menu may contain or come into contact with PEANUTS, TREE NUTS or OTHER ALLERGENS.
If you have questions or concerns please ask to speak to a Manager.

CELEBRATE WITH US
MONDAY – WEDNESDAY
— & ENJOY COMPLIMENTARY —
HALF BOTTLE OF WINE
PER PERSON