



Christmas Day Lunch

Enjoy a truly magical Christmas Day with your family and friends, relax and let us do the hard work so you can unwind and indulge with a delicious 5 course traditional Christmas Day lunch, including crackers and table novelties

*Bar open 11am, tables available from 12.00pm till 1.00pm (confirmed at time of booking)
£125 per head | Child £65 (under 12 years old)*

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Chef's Amuse-Bouche (V, GF)



Classic French onion soup, blue cheese croute, warm bread (V, GFA)

Roulade of Scottish gravadlax, dill cream cheese & crayfish, petit salad, horseradish (GF)

'Selle du Cher' goats' cheese, crushed walnuts

Ballotine of confit duck, Parma ham & ham hock, Cumberland sauce, pickled balsamic onions



Award winning Yorkshire reared Turkey, chestnut, sausage & apricot stuffing, pig in smoked blanket
honeyed parsnips, herb roasted potatoes, seasonal buttered vegetables, Yorkshire pudding (GFA)

Prime 32-day aged Yorkshire Sirloin of beef (served pink), potato rosti, port & redcurrant sauce
seasonal buttered vegetables, Yorkshire pudding (GFA)

Grilled sea trout, sauté new potatoes, garlic French beans, caper butter & parsley sauce (GF)

Ratatouille of roasted vegetables, gnocchi & feta, crispy onions, basil (V)



Traditional boozy Christmas pudding, brandy sauce (GFA)

Classic vanilla crème brûlée, mulled berry compote, shortbread (V, GFA)

Baileys Irish cream cheesecake, crushed amaretti biscuits (V)

Chocolate & marmalade pannetone tart, double chocolate chip ice cream (V)

Salted caramel dark chocolate tart, chopped roasted nuts, dairy free strawberry & yuzu ice cream (V, VE, DF)



Platter of "Cryer & Stott" cheeses, fruit cake, mince pies, crackers & grapes (GFA)



A non-refundable deposit of £45 per person is required at the time of booking, full payment is due by the Monday 1st December 2025 and pre orders no later than Tuesday 9th December 2025.

A discretionary service charge of 10% will be added to all tables of 10 people or more, please let a member of the team know if you wish to remove this.

Allergen Information: Please discuss any food allergies with a member of staff. Our fryers are used for various products and therefore may contain allergen traces. As our kitchen is not an allergen free zone we cannot guarantee absolute trace exclusion from a dish.

DIETARY INFORMATION (GF) gluten friendly | (GFA) gluten free available | (V) vegetarian | (VA) vegetarian available | (VE) Vegan | (DF) Dairy Free