



Festive Dining Menu

It's time for festive dining so celebrate together with colleagues, friends and family and enjoy a homemade, locally sourced 4 course Christmas dinner in the restaurant or with exclusive use of The Garden Room (up to 80 guests) with festive music, crackers, and table novelties.

Served from Friday 28th November 2025 until and including Tuesday 23rd December 2025

Lunch 12.00pm – 2.30pm £38 per person, Dinner 5.00pm – 8.30pm £42 per person

(Available for pre booked tables only and with a pre order)



Chef's Amuse-Bouche (V,GF)



Roasted plum tomato & gremolata soup, warm bread (V, VE, GFA)

Ballotine of confit duck, Parma ham & ham hock, Cumberland sauce, pickled balsamic onions, crostini (GFA)

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

King prawn and crayfish cocktail, gem heart, watercress, bloody Mary sauce, rosemary focaccia

Deep fried breaded camembert, tossed rocket, cranberry & redcurrant dipping sauce (V)



Traditional roasted turkey, smoked "pig in blanket", herb roasted potatoes, sausage meat & chestnut stuffing, pan gravy
honey roasted carrot, seasonal buttered greens (GFA)

Baked "Three Nut Roast", herb roasted potatoes, Yorkshire pudding, seasonal buttered greens (GFA, VEA)

Grilled fillet of sea bass, sauté new potatoes, wilted spinach & red onion, Provençale sauce (GF)

Slow braised feather blade of Yorkshire beef, champ mash, red wine jus, honey roasted carrot, seasonal buttered greens

Rigatoni pasta, ratatouille of mediterranean vegetables, fresh basil pesto, Gran Padano (V)



Traditional Christmas pudding, brandy sauce (GFA)

Sticky toffee pudding, butterscotch sauce, rum & raisin ice cream (V)

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

Ferrero Rocher & mascarpone cheesecake, Belgian chocolate sauce (V)

Selection of British cheese's, crackers, grapes, chutney (V, GFA)

Lemon tart, fresh raspberries, dairy free strawberry & yuzu Yorvale ice cream (V, VE, DF, GF)



A non-refundable deposit of £10 per person is required to confirm the booking, full payment and pre orders will be required 14 days prior to arrival.

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