

BOOKING FORM

Please make sure you have a table booked with us before returning the form and deposit

Name:

Contact Telephone No:

Email address:

No. in party:

Adults: Children:

Date of party: Time:

1. To confirm booking, a booking form should be completed and returned, with a £10.00 per person non-refundable deposit.
2. Upon receiving payment of the deposit a receipt will be issued. The customer should check that the deposit receipt is correct.
3. Should we have to cancel any booking, due to unforeseen circumstances, all monies received from the customer will be refunded upon production of receipt.
4. We will never give your details to any other party, we may contact you from time to time by email with promotions and offers.

LUNCHTIME SET MENU

Please specify your selection by entering the total number against each dish.

STARTERS

☐ Pâté ☐ Soup ☐ Squid ☐ Mushrooms ☐ Prawn ☐ Pakora

MAINS

☐ Turkey ☐ Scampi ☐ Gammon ☐ Seabass
☐ Sausage ☐ Pasta ☐ Tandoori ☐ Cheeseburger
☐ Faggots ☐ Belly Pork ☐ Chicken Curry

DESSERTS

☐ X Pudding ☐ Pavlova ☐ Sponge ☐ Sundae
☐ Waffle ☐ Tea ☐ Coffee

SEASONAL FAYRE

Please specify your selection by entering the total number against each dish.

STARTERS

☐ Soup ☐ Salmon ☐ Parfait ☐ Risotto

MAINS

☐ Turkey ☐ Pork ☐ Seabass ☐ Beef

DESSERTS

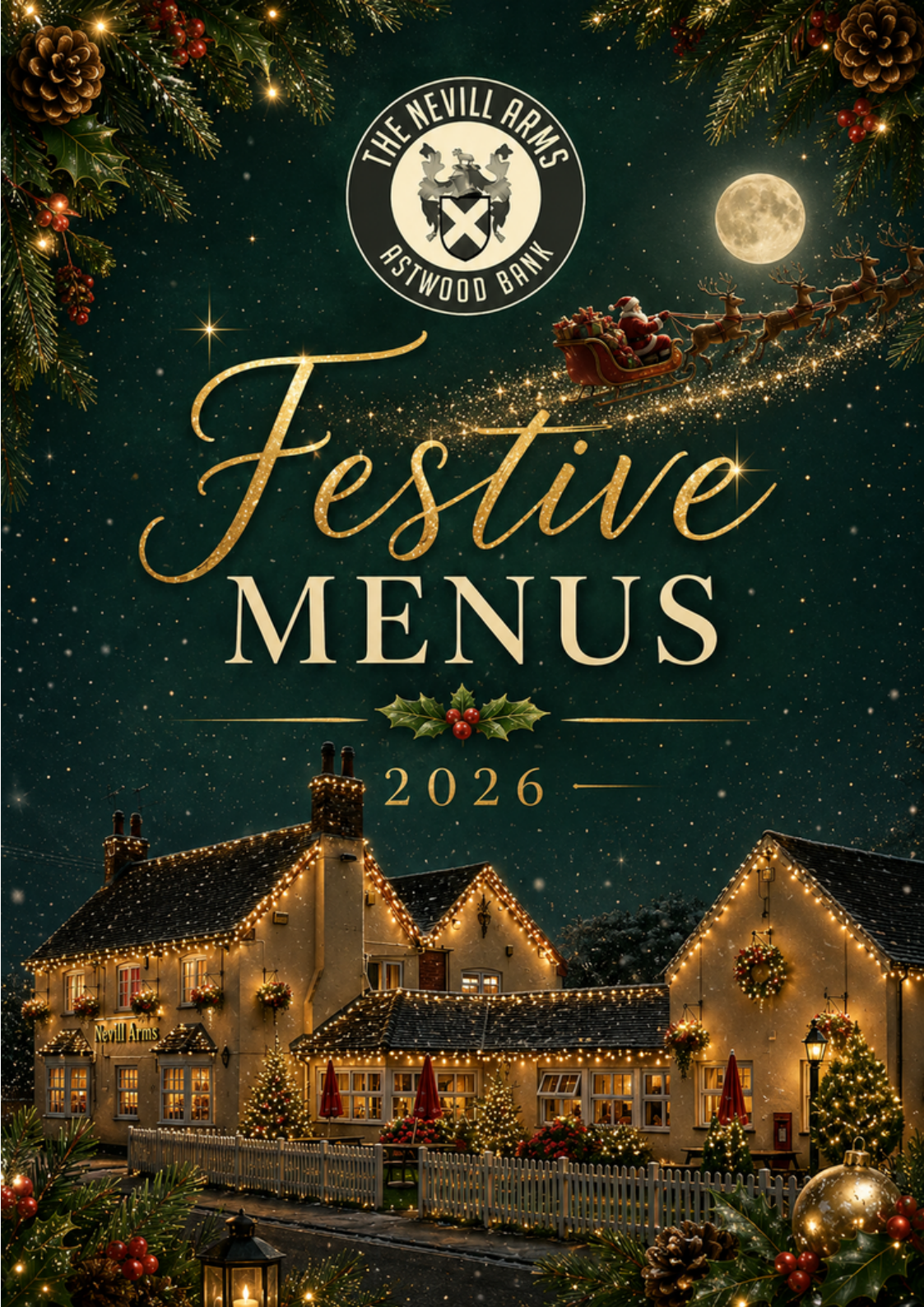
☐ X Pudding ☐ Sundae ☐ Tarte ☐ Cheese and Biscuits

Notes/Dietary requirements:



Festive MENUS

2026



Seasonal Fayre

Served 12pm – 9pm.

Available from 23rd November – 30th December.

(*GF – can be made gluten free)

STARTERS

Winter Vegetable and Red Lentil Soup (*GF)(V)

A classic, hearty British soup, slow cooked with tender vegetables and herbs. Served with half a baguette and butter.

Smoked Salmon Crostini (*GF)

Freshly toasted rustic bread topped with smooth herb cream cheese and smoked salmon, finished with a drizzle of balsamic glaze and fresh dill.

Chicken Liver Parfait (*GF)

Silky chicken liver parfait infused with brandy, finished with a sweet cranberry jelly and served with toasted ciabatta.

Tomato and Roasted Vegetable Risotto (GF)(VG)

A classic Italian risotto slowly cooked with roasted Mediterranean vegetables, vine-ripened tomatoes and fresh herbs.

MAINS

Hand-Carved Breast of Turkey (*GF)

With bacon-wrapped chipolatas, sage & onion stuffing, buttered Brussels sprouts, honey-roasted parsnips, carrots, roast potatoes and mashed potatoes.

Breaded Pork Chop

A golden, crisp-breaded pork chop served with bacon-flecked sautéed potatoes, braised red cabbage and a rich apple jus.

Grilled Sea Bass (*GF)

Grilled sea bass fillets served with a rich lobster Thermidor sauce, sugar snap peas and crushed new potatoes.

Slow-Braised Beef Featherblade (GF)

Tender, slow-braised beef featherblade served with a rich Hunter's sauce, creamy mashed potatoes and braised root vegetables.

DESSERTS

Traditional Christmas Pudding (*GF)

A classic festive pudding packed with vine fruits and warming spices, served with a rich brandy sauce. Topped with glacé cherries, flaked almonds and candied peel.

Santa's Rocky Road Sundae (*VG)

Creamy whipped ice cream layered with chunks of rocky road, chocolate sauce and sweet marshmallows.

Apple Tarte Tatin

A classic French dessert of caramelised apples baked in buttery puff pastry, served with a scoop of vanilla ice cream.

Cheese & Biscuits (+£3.50 supplement) (V)

A selection of mature Cheddar, Blue Stilton, Somerset Camembert and Double Gloucester, served with biscuits and a glass of fine ruby port.

2 COURSES
£25.95

3 COURSES
£27.95

Lunchtime SET MENU

Served Monday to Saturday, 12pm – 6pm.

Available from 23rd November – 30th December.

(*GF – can be made gluten free)

STARTERS

Ardennes Pâté (*GF)

Served with wholemeal toast and red onion jam.

Freshly Homemade Soup of the Day

Served with half a baguette and butter.

Salt & Pepper Squid (£1.25 supplement).

With garlic mayo.

Cheesy Mushrooms (V)

With a creamy garlic sauce and ciabatta.

Prawn Cocktail (*GF)

Served with Marie Rose wholemeal bread.

Vegetable Pakora (VG) (GF)

Served with salad and sweet chilli sauce.

MAINS

Hand-Carved Breast of Turkey (*GF)

With bacon-wrapped chipolatas, sage & onion stuffing, buttered Brussels sprouts, honey-roasted parsnips, carrots, roast potatoes and mashed potatoes.

Breaded Scampi

With chips, salad and garden peas.

8oz Gammon Steak (*GF)

With a fried egg, side salad, chips and onion rings.

Indian Style Tandoori Chicken Salad (GF)

With Bombay potatoes and a mint dressing.

Sausage and Mash

(vegetarian option available)
With mushy peas and crispy onions.

Handmade Faggots

With mashed potatoes, mushy peas and meaty gravy.

Smoked Cajun Chicken Pasta

With garlic bread.

Chicken Curry (*GF)

(vegetarian option available)
With rice, naan bread and poppadom.

Twice Roasted Belly of Pork (GF)

Two slices of pork belly with mashed potato, broccoli, red cabbage and a rich meaty gravy.

Fillet of Seabass (GF)

With sautéed potatoes, broccoli and a prawn bisque sauce.

Cheeseburger

Char-grilled and served on a bread roll, with tomato, red onion, relish and gem lettuce. Finished with a dill pickle, homemade coleslaw and chips.

DESSERTS

Christmas Pudding (*GF)

Served with brandy sauce.

Forest Fruit Pavlova (*GF)

Meringue nest topped with ice cream, whipped cream and forest fruits.

Hot Jam Sponge

Served with lashings of custard.

Chocolate Brownie Sundae (*GF)

Layers of whipped ice cream, brownie and chocolate sauce.

Hot Berry Waffle

Served with whipped ice cream, forest fruits and chocolate sauce.

OR
Your choice of tea or coffee.

2 COURSES
£18.95

3 COURSES
£20.95