

Festive Menu 2025

Available from Wednesday 26th November
to Saturday 20th December

Festive menu served Wednesday to Saturday lunch & evening

2 Courses £27.90 • 3 Courses £35.40

(5.00 deposit per person required when booking, non-refundable & non-transferable)

PAYMENTS & DEPOSITS

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £5 deposit per person is required.

We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/cancellations. All outstanding balances & deposit payments must be paid on or before the day of your festive event.

CHANGES & CANCELLATIONS

We understand things change & the number of guests may increase or decrease - if this happens we'll just need the final number attending your festive event at least 7 working days before your booking so we ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive otherwise we will charge the full deposit amount and the same for any no-shows.

BOOKING FORM

Please complete our booking form & your pre-order and either drop in or email to confirm your provisional booking. All menu pre-orders must be received at least 7 days before your Christmas booking to give us plenty of time to prepare.

We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify with your booking.

Starters

Cauliflower & stilton soup (V) (GFO)

Warmed Hambleton baguette & butter

Cured Scottish salmon with gin, dill & citrus (GF)

Horseradish cream, cucumber & fennel salad, dark rye bread & butter (GFO)

Duo of smoked salmon mousse

Soft centre on a mustard dressing topped with a cured smoked salmon & dill parfait, warmed Hambleton baguette & butter

Classic prawn cocktail

Brown bread & butter (GFO)

Honey & mustard ham hock terrine (GF)

Spiced plum chutney, warmed Hambleton baguette & butter (GFO)

Deep fried Moroccan spiced cauliflower bites (GF) (Ve)

Chilli jam, salad garnish

Mains

**Turkey breast Ballotine stuffed
with chestnut & cranberry**

Pig in blanket, cranberry sauce, stuffing balls (GFO)

Cajun salmon fillet (GF)

mint yoghurt dressing

Homemade game pie

**Brie, cranberry, mushroom, spinach, sunflower
& pumpkin seeds, puff pastry Wellington (V)**

Butternut squash, lentil & almond puff pastry Wellington (Ve)

*All mains served with roast potatoes, Brussel sprouts,
carrots & parsnips baked in honey, cauliflower cheese & gravy*

Desserts

Sticky toffee Christmas pudding (V)

Brandy sauce

**Trillionaires tart, chocolate case filled with toffee sauce
& chocolate ganache (Ve) (GF)**

Salted caramel ice cream (Vo)

Homemade classic individual sherry trifle (V)

A combination of sponge, jelly, fruit, sherry, custard, cream & toasted almonds

Sicilian lemon tiramisu (V)

Sponge, lemon syrup, mascarpone cream mousse, lemon curd, Amaretti crumb,
lemon zest

Selection of local cheeses (GFO) £3.00 supplement

Crackers, butter, grapes, apple, celery & chutney

(Price includes crackers, place cards with names & choices, festive napkins)