



Boxing Day 2026

Saturday 26th December

Starters

Roasted tomato and basil soup, with crusty bread & butter (V)

Crispy brie wedges, served with salad leaves & spiced winter pear chutney (V)

Creamy garlic mushrooms, in a garlic and herb sauce with rocket on toasted ciabatta slices (V)

Hoisin duck bonbons, with chopped spring onion, sesame seeds, pickled ginger and plum sauce

Scottish smoked salmon, served with cucumber ribbons, capers, shallots and crème fraiche

Main Courses

Slow cooked feather blade of beef, served with buttery mash, shallots, roasted carrots, parsnip, Brussel sprouts and a red wine & thyme gravy

Confit duck breast, with fondant potato, red cabbage, carrot & swede puree, green beans and a Madera sauce

Traditional roast turkey crown, with festive stuffing, traditional roast potatoes, served with all the trimmings

Chicken breast, stuffed with brie and cranberry, served with dauphinoise potatoes, roasted carrots, seasonal veg and a white wine & tarragon sauce

Mushroom and cranberry wellington, with crushed new potatoes, seasonal veg and honey roasted carrots (V)

Pan fried salmon fillet, with dauphinoise potatoes, green beans, cherry tomatoes with a tomato and brandy sauce

Desserts

Traditional Christmas pudding, with brandy sauce

Chocolate orange brownie, served with honeycomb ice cream

Apple and winter berry crumble, with custard

Apricot bread and butter pudding, served with a creamy Devon custard

Trio of Cheshire farm ice cream, served with fresh berries and wafer curls
Choice of vanilla, chocolate, honeycomb, strawberries and cream

Selection of British cheeses, served with crackers, grapes & chutney
add a glass of port for £4.50

Two courses..... £39.95

Three courses..... £46.95

A deposit of £10 per adult , £5 per child is required on booking. Deposits are non-refundable
Pre orders required before 18^h December



Childrens Menu

Boxing Day 2026

Starters

Roasted tomato and basil soup, with crusty bread & butter (V)

Creamy garlic mushrooms, in a garlic and herb sauce with rocket on toasted ciabatta slices (V)

Garlic ciabatta, with melted cheese and tomato slices (V)

Crispy chicken tenders, with a barbeque sauce dip

Main Courses

Traditional roast turkey crown, with festive stuffing, traditional roast potatoes, served with all the trimmings

Roast beef, with roast potatoes, seasonal veg and gravy

Macaroni cheese, pasta tubes baked in our homemade sauce served with a garlic ciabatta slice (V)

Sausage and creamy mash, with seasonal veg and gravy (vegetarian available)

Desserts

Traditional Christmas pudding, with custard

Chocolate orange brownie, served with vanilla ice cream

Duo of Cheshire farm ice cream, served with fresh berries and wafer curls

Choice of vanilla, chocolate, honeycomb, strawberries and cream

Two courses..... £18.95

Three courses..... £21.95

FOOD ALLERGIES AND INTOLLERANCES Before ordering any drink or food, please speak to a member of staff about your requirements.

Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi –ingredient kitchen