



CHRISTMAS DAY 2026

Adults - £95.00
Children - £29.95
12pm – 4pm

STARTERS

Retro Prawn Cocktail

(Can be made Gluten Free upon Request)

North Atlantic Prawns in Marie Rose Sauce with Shredded Lettuce & Brown Bread – Stacked & Wrapped Retro Style!

Chicken & Roast Thyme Pate

(Can be made Gluten Free on Request)

With Chilli Jam & Warm Homemade Bread

Roasted Root Vegetable Soup

(Can be Gluten Free upon request)

With Curried Oil, Onion Bhaji & Homemade Bread

MAINS

Black Feathered Turkey Crown

OR

Hereford Sirloin Beef

(Can be made Gluten Free on Request)

Rosted Potatoes, Mashed Potatoes, Glazed Roasted Carrots & Parsnips, Glazed Winter Sprouts, Buttered Chestnuts, Yorkshire Pudding & Roast Meat Gravy

Pan-Fried Fillet of Salmon with Fresh Water

Prawns

(Can be made Gluten Free on Request)

Served with Crushed New Potatoes, Buttered Spinach & a Chardonnay Dill Fish Velouté

Traditional Vegan Nut Roast

With Roast Potatoes, Mash Potatoes, Glazed Carrots & Parsnips, Glazed Winter Sprouts, Buttered Roasted Chestnuts & Vegan Gravy

DESSERTS

Traditional Christmas Pudding

With Brandy Cream

Festive Sticky Toffee Pudding

With Warm Caramel Sauce & Vanilla Pod Ice Cream

Banoffee Pie

Toffee Biscuit Base with Vanilla Cream, Glazed Bananas & Chocolate Toffee Fudge Sauce

Kentish Cheese & Biscuits

A Selection of Kentish Cheese, Biscuits and Crackers

Vegan Pavlova

Vegan Meringue Pavlova and Autumnal Berry Compote

£10pp non-refundable/non-transferrable deposit required to book. Online bookings only. Menu choices required in advance, no later than 10 days prior to arrival.