







We know what it takes to make Christmas truly special. From intimate family get togethers to extravagant Christmas party nights, we have something for everyone! We have the experience and most importantly, the people, to bring your celebration together. Our expert team of Moment Makers are on hand to ensure that it's not just another Christmas – it's your Christmas.





Sign up to receive exclusive offers and newsletters

Festive

For the ultimate get together, we have a great range of festive packages.

FESTIVE LUNCHES

Book one of our relaxing Festive Lunches with friends, family or colleagues in our restaurant throughout December. You'll enjoy a welcome drink on arrival, followed by a three course set menu.

Private dining is available, subject to availability

Room hire charges apply.

Dates

Available throughout December

Prices £29.95 per person

Timings Sittings available from 12pm to 2pm



CHRISTMAS PARTY NIGHTS

Enjoy Christmas at one of our unforgettable party nights! An evening of festive fun from start to finish with a drink's reception, three course dinner with Christmas novelties and a disco until late.

Dates

Available throughout November, December and January

Prices

£44 per person

Timings

Bar opens from 7pm

Dinner served at 7:30pm

Bar closes at 12am

Event finishes at 12:30am

(Timings are subject to change)

Dress code

Smart casual

DRINKS PACKAGES

Discounts are available for pre-ordered drinks for your party night or festive lunch. Subject to availability.

Please contact the Christmas co-ordinator for full details.

ACCOMMODATION

Forget the taxi this Christmas and book one of our cosy bedrooms to end your party in style! Party night accommodation from £65 including a full English breakfast and car parking.



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← CHRISTMAS DAY LUNCH

Bring your family together for an extra special celebration with all the festive trimmings. Join us in our restaurant with a welcome glass of Prosecco or soft drink on arrival, followed by a four course traditional Christmas lunch, plus tea, coffee and mince pies.

Prices

£69.95 per adult £27.95 per child under 12 years

Timings

Welcome drinks from 12pm Lunch served at 12:30pm or 2pm

Dress code

Smart/Casual





🔶 STARTER 🔶

Chicken, redcurrant and brandy pâté spiced fruit chutney and ciabatta toast

Leek, potato and pea soup (VE) herb oil

Warm sun-blush tomato, mozzarella and basil tart (V) dressed leaves

+ MAIN +

Roast turkey breast

sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Beetroot wellington (VE)

sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Grilled salmon

lemon and herb crust, gratin potato, fine green beans, carrots and tarragon butter sauce

DESSERT 🔶

Traditional Christmas pudding (VE option available) with brandy sauce

> Chocolate and clementine torte (VE) mango and passion fruit sauce

> > Baked vanilla cheesecake (V) mulled berry compôte

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.





Leek, potato and pea soup (VE) herb oil

Duck liver and orange pâté plum and apple chutney and ciabatta toast

> Traditional smoked salmon with prawns and mango

Garlic mushrooms (V) served on a toasted ciabatta with garlic cream sauce and shaved Italian cheese

🔶 DESSERT 🔶

Traditional Christmas pudding (VE option available) with brandy sauce

White chocolate and red velvet cheesecake raspberry sauce

French lemon tart (V) clotted cream and mulled wine berries

🔶 MAIN 🔶

Roast turkey breast

sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and pan gravy

Roast sirloin of beef

Yorkshire pudding, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and red wine gravy

Beetroot wellington (VE)

sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and pan gravy

Grilled salmon fillet

lemon and herb crust, gratin potato, fine green beans, carrots and tarragon butter sauce

🔶 CHEESE 🔶

Mature Cheddar, Blue Stilton and Brie (V) served with a red onion chutney, grapes and crackers

Coffee and tea served with warm mince pies

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Please note, some menu items may change slightly due to supply.

