

Christmas Menu

3 COURSES +
WELCOME DRINK
ADULTS £59.99

Welcome Drink

A complimentary alcoholic or non-alcoholic drink option will be available when you arrive.

Starters

Bruschetta

Tomatoes, basil, garlic, olive oil, salt and pepper. Served on ciabatta bread. 395kcal
(If you don't like bruschetta ask us for just garlic bread.)  578kcal

Ardennes Pâté

Served with tomato chutney, sliced ciabatta croutons and dressed roquette. 695kcal

Prawn Cocktail

In a classic Marie Rose sauce on a bed of sliced baby gem and buttered brown bread. 496kcal

Tomato & Red Pepper Soup

A homemade tomato & roasted red pepper soup with rosemary and thyme croutons, served with warm sliced ciabatta. 346kcal

Mains

All our meat roasts include a selection of veg for the table, homemade Yorkshire puddings, pork, apple and cranberry stuffing, homemade pigs in blankets, roasted maple and thyme parsnips, rosemary and thyme roasties and gravy.

Traditional Roast Turkey

781kcal

Roast Pork Belly

1515kcal

Topside of Beef

982kcal

Veg selection for the table

Fresh sprouts and chestnuts  52kcal, tenderstem broccoli  38kcal, cauliflower and leek cheese  77kcal, roasted carrot wedges  36kcal, carrot and swede mash  60kcal

Butternut Squash, Chestnut, Kale & Apricot Roast

Served with rosemary & thyme roasties and gravy, fresh sprouts and chestnuts, tenderstem broccoli and roasted carrot wedges. 843kcal

Desserts

Lemon Berry Delice

Served with raspberry sauce, fresh raspberries and plant-based ice cream. 504kcal

Bread and Butter Pudding

Served warm with custard 511kcal or cream. 720kcal

Sticky Toffee Christmas Pudding

Served warm with custard 570kcal or vanilla pod ice cream. 500kcal

Homemade Strawberry Trifle

A slice of jam roly poly, sliced fresh strawberries, strawberry jelly, custard, whipped cream and sprinkles. 396kcal

Chocolate Cheesecake

A triple chocolate cheesecake served with vanilla pod ice cream, strawberries and chocolate sauce. 707kcal

A little Christmas treat – free mince pie  236kcal with your Christmas meal

Adults need around 2000kcal a day. Calories correct at time of print.

Christmas Kids' Menu

3 COURSES +
WELCOME DRINK
KIDS 13 & UNDER
£14.99

Welcome Drink

A complimentary non-alcoholic drink option will be available when you arrive.

Starters

Tomato & Red Pepper Soup

A homemade tomato & roasted red pepper soup with rosemary and thyme croutons, served with warm ciabatta. *175kcal*

Garlic Bread

Warm slices of ciabatta bread smothered in garlic butter. *223kcal*

Ardennes Pâté

Served with tomato chutney, sliced ciabatta croutons and dressed roquette. *385kcal*

Prawn Cocktail

In a classic Marie Rose sauce on a bed of sliced baby gem and buttered brown bread. *248kcal*

Mains

All our meat roasts include a selection of veg for the table, Yorkshire puddings, pork, apple and cranberry stuffing, homemade pigs in blankets, roasted maple and thyme parsnips, rosemary and thyme roasties and gravy.

Traditional Roast Turkey

546kcal

Topside of Beef

546kcal

Veg selection for the table

Fresh sprouts and chestnuts  *25kcal*, tenderstem broccoli  *26kcal*, cauliflower and leek cheese  *39kcal*, roasted carrot wedges  *18kcal*, carrot and swede mash  *30kcal*

Butternut Squash, Chestnut, Kale & Apricot Roast

Served with rosemary & thyme roasties and gravy, fresh sprouts and chestnuts, tenderstem broccoli and roasted carrot wedges. *795kcal*

Desserts

Warm Jam Roly Poly

Served with custard. *494kcal*

Mini Chocolate Hazelnut Beignets

Served with vanilla ice cream. *422kcal*

Ice Cream and Wafer

Wafer 4kcal, ice cream kcal per scoop

Choose 3 scoops from vanilla *76kcal*, chunky chocolate *93kcal* or strawberry. *76kcal*
Plant-based ice cream available: chocolate  *50kcal* or vanilla  *48kcal*

A little Christmas treat – free mince pie  *236kcal* with your Christmas meal

Calories correct at time of print.

Christmas NGCI Menu

3 COURSES +
WELCOME DRINK
ADULTS £59.99

Non-gluten Containing Ingredients

The dishes on this menu are made with ingredients which do not contain gluten. As we use other foods containing gluten in our kitchens, we cannot declare or guarantee that any of our dishes are gluten free.

Welcome Drink

A complimentary alcoholic or non-alcoholic drink option will be available when you arrive.

Starters

Ardennes Pâté

Served with tomato chutney, sliced NGCI bread and dressed roquette. 734kcal

Prawn Cocktail

In a classic Marie Rose sauce on a bed of sliced baby gem and buttered NGCI bread. 558kcal

Tomato & Red Pepper Soup ☉

A homemade tomato & roasted red pepper soup served with warm NGCI bread. 362kcal

Mains

All our NGCI meat roasts include a selection of veg for the table, NGCI Yorkshire pudding, roasted maple and thyme parsnips, rosemary and thyme roasties and gravy.

Traditional Roast Turkey

651kcal

Roast Pork Belly

1385kcal

Veg selection for the table

Fresh sprouts and chestnuts ☉ 52kcal, tenderstem broccoli ☉ 38kcal, cauliflower and leek cheese ☉ 77kcal, roasted carrot wedges ☉ 36kcal, carrot and swede mash ☉ 60kcal

Butternut Squash, Chestnut, Kale & Apricot Roast ☉

Served with rosemary & thyme roasties, fresh sprouts and chestnuts, tenderstem broccoli, roasted carrot wedges and gravy. 843kcal

Desserts

Lemon Berry Delice ☉

Served with raspberry sauce, fresh raspberries and vegan vanilla ice cream. 504kcal

Sticky Toffee Pudding ☉

Served warm with custard 701kcal or vanilla pod ice cream. 631kcal

Christmas Kids' NGCI Menu

3 COURSES +
WELCOME DRINK
KIDS 13 & UNDER
£14.99

Non-gluten Containing Ingredients

The dishes on this menu are made with ingredients which do not contain gluten. As we use other foods containing gluten in our kitchens, we cannot declare or guarantee that any of our dishes are gluten free.

Welcome Drink

A complimentary non-alcoholic drink option will be available when you arrive.

Starters

Ardennes Pâté

Served with tomato chutney, sliced NGCI bread and dressed roquette. 374kcal

Prawn Cocktail

In a classic Marie Rose sauce on a bed of sliced baby gem and buttered NGCI bread. 279kcal

Tomato & Red Pepper Soup 🌱

A homemade tomato & roasted red pepper soup served with warm NGCI bread. 280kcal

Mains

All our NGCI meat roasts include a selection of veg for the table, NGCI Yorkshire pudding, roasted maple and thyme parsnips, rosemary and thyme roasties and gravy.

Traditional Roast Turkey

376kcal

Veg selection for the table

Fresh sprouts and chestnuts 🌱 25kcal, tenderstem broccoli 🌱 26kcal, cauliflower and leek cheese 🌱 39kcal, roasted carrot wedges 🌱 18kcal, carrot and swede mash 🌱 30kcal

Butternut Squash, Chestnut, Kale & Apricot Roast 🌱

Served with rosemary & thyme roasties and gravy, fresh sprouts and chestnuts, tenderstem broccoli and roasted carrot wedges. 795kcal

Desserts

Ice Cream 🌱

kcal per scoop

Choose 3 scoops from vanilla 76kcal, chunky chocolate 93kcal or strawberry. 76kcal

Plant-based ice cream available: chocolate 🌱 50kcal or vanilla 🌱 48kcal

Sticky Toffee Pudding 🌱

Served warm with custard 387kcal or vanilla pod ice cream. 365kcal

Calories correct at time of print.



Allergy or intolerance?

If you have an allergy or intolerance, or just want more details about the ingredients in our foods and drinks including calories, please let our team know or scan the QR code to find out more. 🌱 = Suitable for vegetarians. 🌱 = Suitable for vegans. Please speak to a team member before ordering NGCI options.

We take care to prevent allergen cross-contact; however, our kitchens handle all known allergens and shared cooking methods are used. As gluten-containing foods are prepared in our kitchens, we cannot guarantee any dish is gluten-free. Menu descriptions do not list all ingredients, so please tell us about any dietary requirements when ordering. Our team can only provide information in line with our published allergen guidance and cannot provide additional allergen advice or recommendations. Packaged products, including sauces, sachets, juices and bottled drinks, are not included in this guide; please check the product packaging for allergen information. All prices are in GBP and include VAT at the prevailing rate.