



2026 CHRISTMAS MENU



CHRISTMAS DINING & PARTIES

MON – WEDS:

2 COURSES £31.00 | 3 COURSES £40.00



THURS – SAT:

2 COURSES £33.00 | 3 COURSES £42.00

PRE ORDERS ONLY FOR ALL BOOKINGS | £10 PER HEAD DEPOSIT

STARTERS

Bloody Mary Prawn & Salmon Cocktail (GF)

A modern twist on a classic 'prawn cocktail'. Served with brown bread.

Black Cow Cheddar, Twice Baked Cheese Soufflé

Chefs speciality cheese soufflé, served with a focaccia & red onion chutney.

Chicken & Chorizo Croquettes

Served with a garlic and chive aioli.

Figs & Goats Cheese (V)

Served with balsamic glaze and toasted hazelnuts.

MAINS

Traditional Roast Turkey

Served with roast potatoes, honey roasted root veg, cauliflower cheese, red cabbage, pigs in blankets, stuffing & gravy.

Vegan, Veggie, & Gluten Free options available.

Oven Baked Sea Bass (GF) (PLUS £2.00)

Served with fennel and white wine, new potatoes, and a tomato & mushroom broth.

Lugger Christmas Burger (GFA) (VGA)

Topped with brie, cranberry sauce and pigs in blankets. Served with chips and slaw.

Roulade Of Pork Fillet (GF)

Served with sage & apricot roasted root veg, creamy mash, and cider jus.

Wild Mushroom & Madeira Wine Lasagne (V)

Served with garlic bread and dressed side salad.

DESSERT

Winter Berry Eton Mess (GF)

Trillionaire Tart (VG) (GF)

Served with vanilla ice cream (vegan ice cream available).

Classic Christmas Pudding

Served with pouring custard.

Chefs Selected Cheese & Crackers

Served with a selection of chutneys.

FESTIVE BASKET MEAL & A HOUSE DRINK

From £16.00 Per Person

BOOK A TABLE OR ROCK UP
ALL THROUGH DECEMBER!



CHRISTMAS SHARING PLATTER & BUFFET **£20.00 PER PERSON**

**SEE OUR CHRISTMAS BUFFET MENU FOR
DETAILS!**

MINIMUM OF 6 PEOPLE
£10 PER HEAD DEPOSIT REQUIRED



CHRISTMAS MENU 2026

MONDAY – WEDNESDAY
2 courses £31.00 | 3 courses £40.00



THURSDAY – SATURDAY
2 courses £33.00 | 3 courses £42.00

PRE ORDERS ONLY | £10 PER HEAD DEPOSIT