

order form

Please complete your guests meal choices below & your contact details, then hand this booking form with your deposit to a member of staff who will be happy to confirm your booking.

Guest Name: Tel:

Date of Booking: Time:

Email: No of Guests:

If any of your guests have an allergy, intolerance or special dietary requirement please state below including the guests name: All deposits & pre-order required at least 14 working days before your booking:

[illegible]

Deposit Paid:.....Date:.....

Payments & Deposits

Your Christmas booking with us is confirmed once we have received your non-transferable and non-refundable deposit payment. A £10 deposit per person is required.

We will make sure your deposit is deducted from your final bill on the day of your event, subject to any changes/ cancellations. All outstanding balances & deposit payments must be paid on or before the day of your festive event.

Changes & Cancellations

We understand things change & the number of guests may increase or decrease - if this happens we'll just need the final number attending your festive event at least 14 working days before your booking so we ensure that there is sufficient space. If, for whatever reason, a guest at your party can't make it, please call us & cancel at least 24 hours before you are due to arrive otherwise we will charge the full deposit amount and the same for any no-shows.

Booking Form

Please complete our booking form & your pre-order and either drop in or email to confirm your provisional booking. All menu pre-orders must be received at least 14 days before your Christmas booking to give us plenty of time to prepare.

We recognise the importance of accurate allergen information, so if you have any specific concerns please speak to a member of our team & clearly specify with your booking.



CHRISTMAS menu

2025





christmas menu

Available from
Friday 28th November to Tuesday 23rd December 2025
12pm till 8pm Mon to Sat and 12pm till 3pm on Sun

2 courses £22-95

3 courses £24-95

(£10.00 deposit per person required when booking, non-refundable)



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starters

Roast Pepper, Tomato & Oregano Soup (vegetarian)
Served with pesto crouton, bread and butter.

Duck & Orange Pâté
Served with toasts, butter and chutney.

Breaded Prawns
Served with tartare sauce, wedge of lemon and side salad.

mains

Traditional Roast Turkey
Served with all the trimmings and seasonal vegetables.

Barnsley Lamb Chops
Served with champ, seasonal vegetables and roasted onion, cranberry & red wine gravy.

Salmon Supreme
Teriyaki glazed, served with spring onion topping, jasmine rice and sautéed greens.

Goan-style Vegetable Curry (vegan)
Served with basmati rice, side salad, naan bread and mango chutney.

desserts

Traditional Christmas Pudding
Served with brandy sauce.

Tipsy Chocolate Sponge
Rum flavoured, served with vanilla ice cream.

Boozy Stem Ginger Sponge
Flavoured with Grand Marnier served with vanilla ice cream.

British Cheese Plate
Mature cheddar, red Leicester and blue Stilton served with biscuits, butter and chutney.

If you suffer from any allergies and/or need dietary requirements, please contact us for alternative dishes. Thank you.