CHRISTMAS DAY MENU

£110.00 per adult | £55.00 per child aged 12 & under

Glass of fizz or beer on arrival
Sourdough bread, Maldon salted butter, balsamic olive oil & gordial pitted olives

STARTERS

Sweet Potato Soup (V)
Chilli & coriander cream, spring onion

Pan Seared Argentinian King Prawns
Chilli garlic & chive butter sauce, chargrilled sourdough bread

Crisp Fried Camembert (V)
Roast red onion chutney, black truffle honey & crostinis

Chicken Liver Parfait
Apple & walnut chutney, toasted brioche

MAIN COURSES

Roast Buttered Turkey
Pigs in blanket, pork & apricot stuffing, garlic & herb roast potatoes, carrot & swede crush, honey roast baby parsnips, cauliflower cheese, buttered sprouts & rich homemade gravy

Roast Beef
Yorkshire pudding, garlic & herb roast potatoes, carrot & swede crush, honey roast baby parsnips, cauliflower cheese, buttered sprouts & rich homemade gravy

Roasted Chestnut & Seed Roast (V)
Veggie stuffing, garlic & herb roast potatoes, carrot & swede crush, honey roast baby parsnips, cauliflower cheese, buttered sprouts & rich homemade gravy

Chargrilled 12oz Ribeye Steak
Triple cooked chips, roast tomato, mushroom, house salad & three pepper sauce

Pan Seared Halibut Fillet
Herb crushed buttered new potatoes, chilli & garlic tenderstem broccoli, Southport potted shrimp butter sauce

Crisp Gnocchi (V)
Garlic & thyme roasted butternut squash, butternut squash purée, petit pois, spinach & sage cream sauce

DESSERT

Christmas Pudding
Traditional brandy sauce, redcurrants

Sticky Toffee Pudding
Rich toffee sauce, vanilla bean ice cream

Triple Chocolate Brownie
Chocolate & salted caramel sauce, homemade honeycomb & honeycomb ice cream

Amaretto Cheesecake
Black cherry compote & white chocolate shavings

Selection of Locally Sourced Cheeses
Red onion chutney, grapes & crisp bread crackers

Tea, coffee & succulent mince pie to finish

Our Christmas Day wine list has been expertly crafted alongside our friends at R & H Fine Wines to add the perfect finishing touch to your day

– WHITE WINE –

Pazo Senoras Albarino *£49.95*
A rare Albariño from La Mancha, Pazo de Mirasoles shows off fragrant citrus, peach and floral notes with a lively, refreshing finish.

Ca Lo'jera Lugana Riserva del Lupo *£62.95*
From the shores of Lake Garda, Ca' Lojera's Lugana Riserva del Lupo is rich, elegant and deeply expressive. Layers of ripe stone fruit, honeyed notes and a touch of spice make it a standout white.

Moreau Naudet Chablis *£64.95*
Moreau-Naudet craft outstanding Chablis in Burgandy, balancing crisp citrus and chalky minerality with subtle oak ageing that brings texture and depth. Layered and food-friendly, it's a chardonnay that shines with festive dishes and adds real elegance to Christmas Day.

HB Sancerre Antan Silex *£89.95*
Henri Bourgeois 'Silex' is a benchmark Sancerre, crafted from Sauvignon Blanc grown on flinty soils that give the wine its striking mineral edge. Vibrant citrus, white peach and smoky notes make it a truly elegant bottle, perfect for elevating your Christmas feast. A world-class producer whose wines are served in Michelin-starred restaurants across the globe.

– RED WINE –

Pulenta Estate I Malbec *£49.95*
From one of Mendoza's most respected family estates, Pulenta 'I' Malbec is rich, velvety and full of ripe dark fruit with hints of spice and soft tannins.

Thévenet Morgon Vieilles Vignes *£64.95*
Thévenet's Morgon Vieilles Vignes comes from old Gamay vines in one of Beaujolais' most celebrated crus. Juicy red and dark berries yet on the lighter side, makes this a layered, elegant red that adds charm and depth to Christmas Day.

Castello di Monsanto Chianti Classico Riserva *£89.50*
Castello di Monsanto's Chianti Classico Riserva shows the depth and elegance of Sangiovese from carefully tended old vines. With ripe cherries, warm spice and supple tannins.

Monte del Fra Amarone Scarnocchio *£99.95*
Monte del Frà's Amarone Scarnocchio is a powerful, velvety red from the heart of Valpolicella Classico. Layers of dried cherry, plum, spice and subtle savory notes give it real complexity, making it a show-stopping wine to enjoy with festive indulgence this Christmas.

– ROSÉ WINE –

Chateau l'Escarelle Rose *£47.95*
Château l'Escarelle Rosé is a vibrant, sun-kissed wine from Provence, bursting with strawberry, red currant and subtle floral notes. Fresh, elegant and lively, it's the perfect bottle to bring a touch of brightness and celebration to your Christmas table.

All wines must be pre ordered alongside food prior to your booking. They would not be available to purchase on the day.