

FESTIVE DINNER MENU

Starter

Cream of Cauliflower and Cheese Soup | Crispy Croutons | Freshly Baked Roll (V) (*VG) (*GF)

Creamy Garlic & Herb Mushrooms | Rocket & Red Onion Salad (*VG) (GF)

Traditional Bruschetta | Balsamic Syrup | Crispy Rocket (VG) (*GF)

Smoked Salmon & Baby Prawn Salad | Lemon & Horseradish Dressing (GF)

Main Course

Served with a selection of Potatoes and Fresh Market Vegetables

Roast Staffordshire Turkey | Chipolata Sausage | Savoury Stuffing | Stock Gravy (*GF)

Slow Braised Beef | Yorkshire Pudding | Stock Gravy (*GF)

Lightly Grilled Fillet Salmon | Bearnaise Sauce (GF)

Spinach & Falafel Curry | Basmati Rice | Naan Bread (*VG) (*GF)

Vegan Moussaka | Garlic Toast | Salad Garnish (VG) (*GF)

Dessert

Traditional Christmas Pudding | Rich Brandy Sauce (*VG) (*GF)

Biscoff Cheesecake | Biscoff Sauce (VG) (*GF)

Sticky Toffee Pudding | Salted Caramel Ice Cream

Jam & Coconut Sponge | Vanilla Custard

Freshly Brewed Coffee/Tea

served with delicious warm mince pies

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | * can be adapted

AVAILABILITY

Monday 17th November to Wednesday 24th December 2025

TIMINGS: 6pm - 9pm

Ostler Restaurant

Two courses: £25.00 per person

Three courses: £29.50 per person

Private Room

Two courses: £32.50 per person

Three courses: £37.50 per person

(Minimum numbers will apply)

Children under 10 years old are half price