

FESTIVE DINNER MENU

Starter

Cream of Vegetable Soup | Crispy Croutons | Freshly Baked Roll (V) (*VG) (*GF)
Creamy Garlic & Herb Mushrooms | Rocket & Red Onion Salad | Garlic Croutes (*VG) (GF)
Traditional Bruschetta | Balsamic Glaze | Crispy Rocket (VG) (*GF)
Smoked Salmon & Baby Prawn Salad | Lemon & Horseradish Dressing (GF)

Main Course

Served with a selection of Potatoes and Seasonal Vegetables

Roast Staffordshire Turkey | Chipolata Sausage | Savoury Stuffing | Stock Gravy (*GF)
Slow Braised Beef | Yorkshire Pudding | Stock Gravy (*GF)
Lightly Grilled Fillet of Salmon | Asparagus Cream Sauce (GF)
Roasted Vegetable Tart | Tomato & Chive Sauce (VG)
Five Bean Chilli & Rice | Vegan Cheese (V) (VG) (*GF)

Dessert

Traditional Christmas Pudding | Rich Brandy Sauce (*VG) (*GF)
Vanilla Cheesecake | Biscoff Sauce | Biscoff Crumb | Vanilla Ice Cream (*VG) (*GF)
Sticky Toffee Roulade | Salted Caramel Ice Cream
Celebration Trifle | Chocolate Shavings

Freshly Brewed Coffee/Tea
served with delicious warm mince pies

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

AVAILABILITY

Monday 16th November to Thursday 24th December 2026

TIMINGS: 6pm - 9pm

Ostler Restaurant

Two courses: £26.00 per person
Three courses: £30.00 per person

Private Room

Two courses: £34.00 per person
Three courses: £39.50 per person
(Minimum numbers will apply)
Children under 10 years old are half price