

Festive Fayre

Homemade Tomato Soup

Petit pain & butter (vegan option available)

Traditional Prawn Cocktail

Northern Atlantic prawns, crisp iceberg lettuce, brandy infused Marie Rose sauce, brown bread & butter

Festive Garlic Mushrooms

Sautéed mushrooms, creamy white wine sauce, grilled mozzarella with garlic ciabatta (v)

Duck & Orange Pâté

Dressed leaves & a Melba toast

Salt & Pepper Squid

Lime mayonnaise



Roast Derbyshire Turkey

Stuffing, pigs in blankets, roast potatoes, vegetables & cranberry sauce

Roast Silverside of Beef

Homemade Yorkshire pudding, roast potatoes, vegetables & rich roast gravy

Fillet of Salmon

White wine & dill sauce, parmentier potatoes & vegetables

Breast of Festive Pheasant

Cherry, port & orange sauce with a hint of cinnamon, homemade roast potatoes & vegetables

Vegetable Fajitas

Soft tortilla wraps, tomato salsa & guacamole (vegan)

Penne Arrabbiata

Chilli spiced tomato & pepper sauce, dressed rocket, Parmesan shavings & garlic bread (v)



Traditional Christmas Pudding

Brandy sauce

Festive Trifle

Boozy sponge, fruits set in jelly, thick custard and whipped cream

Apple Pie

Pouring cream or custard

Chocolate Brownie

Pouring cream or ice cream (vegan option available)

Tangy Lemon Cheesecake

Pouring cream



Fresh ground coffee with warm mince pies

LUNCH (Mon - Sat, 12pm til 2pm)

Adults £19.95 / Children (under 12) £9.95, Senior Citizens Luncheon £14.95

DINNER (Mon - Thurs, 6pm til 9pm)

Adults £26.95 / Children (under 12) £14.95

DINNER DISCO PARTY NIGHTS IN THE MARQUEE (Fri & Sat) Arrive 7pm, dinner 8pm prompt

Adults £36.95 (Includes disco until midnight)