

£40
PER PERSON

CHRISTMAS *Party Nights*

A FESTIVE THREE-COURSE DINNER
FOLLOWED BY LIVE ENTERTAINMENT

FRIDAYS & SATURDAYS
4TH - 19TH DECEMBER 2026



**SMALL HORSE
& THE PLAN**
FRI 4TH DEC



TANKY
SAT 5TH DEC



**OLIVIA
ROBINSON**
FRI 11TH DEC



ASH WALL
SAT 12TH DEC



Ooby Doobys
FRI 18TH DEC



DOUBLE LIVELY
SAT 19TH DEC



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CHRISTMAS PARTY NIGHTS

Menu

£40
PER PERSON

STARTERS

Roasted winter squash and confit garlic soup,
smoked butter, sourdough *V · VEA · GFA*

Beetroot and sloe gin cured salmon gravlax,
black pepper crème fraîche *GF*

Whipped chicken liver parfait, quince jelly, rye crackers

Pea and mint arancini, sweetcorn salsa *VE · GF · DF*

MAINS

Staffordshire roast turkey, crispy roast potatoes,
buttery mashed potato, pig in a blanket, stuffing,
honey-roasted parsnip & carrot, seasonal greens,
rich turkey gravy *GFA · DFA*

Pressed beef feather blade, truffle and parmesan
potatoes, stout jus, beetroot ketchup, seasonal greens

Pan-seared sea bass, crushed potatoes, lemon beurre
blanc, roasted fennel and mussel fritters *GF*

Roasted leek, sage and chestnut gnocchi, crispy kale,
crushed hazelnuts *VE · GF · DF*

DESSERTS

Gingerbread panna cotta, mulled berry compote
VE · GF · DF

Chocolate délice, homemade brandy snap ice cream,
puffed rice

Christmas pudding, brandy sauce *GFA · DFA*

Limoncello tiramisu, blood orange syrup

KEY – V Vegetarian · VE Vegan · GF Gluten-free
DF Dairy-free · VEA Vegan available
GFA Gluten-free available · DFA Dairy-free available

Please tell us about any allergies or dietary requirements
when submitting your pre-order.

A £20 per person non-refundable deposit secures your booking.
The remaining balance, final guest numbers and food pre-orders are due
7 days before your party night. All payments are non-refundable and
non-transferable. Full booking terms and conditions are available on our website.