

Festive Meal

Available daily & served in our Saphire Restaurant or Rainsford Bar .
(subject to availability , pre-bookings required)

From 1st December 2026 to 30th December 2026.

2 Course
£35 per person

3 Course
£40 per person

Starters

Roasted Parsnip Soup

with rosemary & sautéed girolle mushrooms (v,ve)

Ham Hock Terrine

with piccalilli, ciabatta croutons & pea shoot (su,so,g,c)

Prawn Cocktail

served with baby gem lettuce, cherry tomato, cucumber, bloody Mary sauce & buttered malted bread (e,su,cr,g,m)

Fan of Melon

served with apple sorbet & winter berry compote (v,ve)

Mains

(all main courses are served with roasted potatoes & seasonal vegetables)

Traditional Roast Turkey

served with pigs in blankets, roast potatoes, chestnut stuffing, Yorkshire pudding & pan gravy (g,tn,e,c,m,su)

Roast Whole English Striploin of Beef

with roast potatoes, Yorkshire pudding & pan gravy (s,su,e,g,m)

Herb Crusted Hake

served with fondant potato, cauliflower purée & saphire (f,m,cr,su,g)

Vegan Root Vegetable Wellington

with pumpkin puree, sautéed wild mushroom & new potatoes (c,ve,v,g)

Desserts

Traditional Christmas Pudding

with brandy sauce (tn,e,g,su,m)

Dark Chocolate Mousse

with kirsch cherries & shortbread (su,e,g,m)

Vanilla Cheesecake

with raspberry coulis (g,e,m)

Selection of Artisan Cheeses

with biscuits & homemade chutney (tn,g,m,c,su)

Vegan Dark Chocolate Mousse

with kirsch cherries (v,ve)

For your information and reassurance, all dishes show potential allergens they may contain:
e=Egg; mo=Molluscs; cr=Crustacean; c=Celery; m=Milk; f=Fish; tn=Tree Nuts; so=Soya; se=Sesame;
su=Sulphites; pe=Peanuts; mu=Mustard; g=Gluten; v=Dishes suitable for vegetarians; lu=Lupin; ve= dishes
suitable for vegan