

- Christmas Lunch -

- Main Course -

*One Course: £14.95 * Two Courses: £19.95*

Traditional Roast Staffordshire Turkey with
Chestnut Stuffing, Pigs in Blankets, Crisp Roast Potatoes,
Honey Roasted Parsnips, Seasonal Vegetables and Rich Roast Gravy.

Succulent Slow Roasted Pork Loin served in a creamy Peppercorn Sauce
topped with Parsnip Crisps, served on a bed of
Mash and Seasonal Vegetables.

Pan-Fried Salmon Supreme in a creamy Lemon and Dill Sauce
served with Buttered New Potatoes and Seasonal Vegetables. **

Slow Roasted Brisket of Beef in a Mulled Wine and Cranberry Sauce, served
with Crisp Roast Potatoes, Seasonal Vegetables and Honey Roasted Parsnips.

Sweet Potato and Butternut Squash Wellington in a Mushroom Gravy
served with Crisp Roast Potatoes and Seasonal Vegetables.

- For Dessert -

Sticky Toffee Pudding
Tiramisu

Poached Pear Crumble served with a mulled wine syrup
Bread and Butter Pudding with Zest of Marmalade and hint of Cinnamon
Christmas Pudding with Brandy Custard

* For reservations, please call the Tea Room on 01782 506803
Available from 20th November 2023 - 23rd December 2023

Food Allergies & Intolerances:

*All our dishes are prepared in conditions where by some allergens maybe present,
full information can be provided. Before ordering, please speak to a member
of staff if you have any food allergies or intolerances.*

All dishes can be made gluten free, vegetarian or vegan if required.

***£1.50 supplement required*

**Bookings for 6 or more guests will require a pre-order.*



- Festive Treats -

Mince Pie Cream Tea £4.35

Homemade Mince Pie and Clotted Cream served with a
Pot of Tea or Freshly Brewed Coffee

Festive Hot Chocolate £4.95

Rich Hot Chocolate made with Gingerbread Syrup, topped with Cream,
Cadburys Flake & Chocolate Dust

Deluxe Latte/ Cappuccino £4.85

Latte or Cappuccino with Cinnamon Syrup topped with
Cream and dusted with Chocolate

Served daily between 8.30am - 4.00pm from 1st November 2023
Ask a member of staff for more details





- Festive Afternoon Tea* -

For One: £21.95 * For Two: £40.95

Selection of festive sandwiches served on rustic farmhouse bread, savoury nibbles, homemade cakes & sweet treats:

Roast turkey with stuffing and cranberry sauce
Traditional roast beef and caramelised onions
Ham and cheese with balsamic wholegrain mustard

Sausage Roll
Vol-au-vent filled with creamy soft cheese, tomato, rocket, onion and pepper
Shot of honey and roast parsnip soup
Homemade focaccia and chutney dip,
accompanied with Roasted Cauliflower, Cooked Beetroot and Seasonal Sprouts

Winter Spiced Fruit Cake
Profiteroles filled with crème chantilly
Macaron filled with cookies and cream
Mixed fruit scone with jam and clotted cream

Served with a refillable pot of tea or freshly ground coffee
Add a bottle of sparkling prosecco 200ml for a special festive treat for £6.95 per person.



For reservations, please call the Tea Room on 01782 506803
* Festive Afternoon Tea - Pre-booking only, served between 12.00pm - 3.00pm.
Available from 6th November 2023 - 23rd December 2023



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All dishes can be made gluten free, vegetarian or vegan if required.