

Available Monday – Saturday from 1st December 2025

2 courses - £24.50 3 courses - £28.50

Homemade cream of winter vegetable soup, bread & butter (v,vga,gfa) Peppered mackerel, horseradish cream and pickled vegetables (gfa) Fish goujons, tartare sauce

Chef's chicken liver parfait, onion chutney, toast (gfa)

Traditional roast turkey, cranberry stuffing, pigs in blanket (gfa) Traditional chestnut roast, cranberry stuffing (v, vga, gfa) Braised beef in bourguignon sauce, mashed potato (gf) Poached haddock, mashed potato, cheese sauce, poached egg (gf) *All served with bowls of seasonal vegetables*

Christmas pudding, brandy sauce Strawberry pavlova, berry coulis, fresh cream (gf) Baked apple strudel, vanilla ice cream Lemon and raspberry tart, Chantilly cream, biscuit tuille

Mince pie

To book, please contact the centre on 01824 708451

(v) vegetarian | (vg) vegan | (vga) vegan available (gf) gluten free | (gfa) gluten free available 🕻



Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All our food is, where possible, locally sourced and prepared fresh to order.