



December Menu Christmas Eve & Christmas Dinner 2025

STARTERS

TWO WARM BREAD ROLLS AND BUTTER (VE/GF AVAILABLE)
£3.75

SCOTTISH SMOKED SALMON WITH HOT SMOKED ROAST SALMON ROULADE (GF AVAILABLE)
Pickled Vegetables, Rye Shards and Beetroot Puree
£14.75

TIAN OF SMOKED CHICKEN, AVOCADO & MANGO (GF)
Coronation Mayonnaise, Popping Mango Powder
£10.00

KING PRAWN & CRAYFISH COCKTAIL WITH BLOODY MARY SAUCE (GF AVAILABLE)
Fresh Lemon, Harvest Crunch Soldiers
£13.50

WILD MUSHROOM SOUP (VE)
Mushroom Raviolini
£9.50

PAN FRIED SCALLOPS (GF AVAILABLE)
Pork Belly, Celeriac & Potato Puree, Black Pudding Crumble, Mulled Wine Reduction
£16.50

ROASTED HARISSA CAULIFLOWER (VE/GF)
Chickpea Humus, Pomegranate, Tahini, Coriander & Coconut Dressing, Dukkah
£10.00

WHOLE PORTLAND CRAB (GF)
Shredded Iceberg Lettuce, Guacamole
£15.00

GOATS CHEESE, REDCURRANT & SPINACH ARANCINI (VE)
Crispy Kale, Caramelized Onion Dip, Red Pepper Coulis
£9.75

PEANUT SATAY TURKEY SKEWERS WITH GREEN THAI CURRY SAUCE (GF AVAILABLE)
Chilli and Garlic Coulis
£9.50

SIDE ORDERS £4.50

Triple Cooked Chips • Christmas Slaw • Onion Rings
Mixed Side Salad • Truffle Oil Mashed Potato
Seasonal Vegetables

A discretionary 12.5% service charge will be added to your final bill.
Please let your server know if you have any dietary requirements or allergies.



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MAIN COURSE

ROAST TURKEY WITH CRANBERRY AND CHESTNUT STUFFING (GF AVAILABLE)

Fondant Potato, Glazed Root Vegetables & Sauteed Sprouts, Pigs in Blankets,
Truffle Oil Mashed Potato, Swede & Carrot, Festive Red Cabbage & Gravy
£25.00

6OZ ENGLISH FILLET STEAK (GF)

Served with a Cranberry, Stilton and Spinach filled Portobello Mushroom,
Roquette & Tomato Salad, Pont Neuf Potatoes
Please Choose From: Bearnaise Sauce, Mushroom Sauce or Rosemary, Garlic & Cranberry Butter
£35.00

BEST END RACK OF LAMB (GF)

Dauphinoise Potatoes, French Bean Bundle, Glazed Carrots, Port & Redcurrant Jus
£28.50

PANKO & PARMESAN CHICKEN SCHNITZEL WITH ROSEMARY, GARLIC & CRANBERRY BUTTER
Tagliatelle in Wild Mushroom Stroganoff with Chestnut
£21.50

FILLET OF HALIBUT SUPREME (GF)

Crushed Potato & Spinach with Charred Leek & Fennel
Lobster Bisque
£27.50

ROLLED BRAISED VENISON HAUNCH & OX CHEEK BON BON (GF AVAILABLE)

Celeriac and Potato Puree, Kale, Glazed Root Vegetables,
Claret & Juniper Sauce
£24.75

SLOW COOKED CONFIT DUCK LEG WITH FILO DUCK ROLL (GF AVAILABLE)

Glazed Bok Choy, Stir Fried Vegetables, Thai Peppercorn & Five Spice Sauce
£21.00

TURKEY TIKKA MASALA CURRY (GF AVAILABLE)

Basmati Rice, Naan, Mango Chutney
£18.50

PAN FRIED MINUTE STEAK WITH FRIED ONIONS (GF AVAILABLE)

Fries, Side Salad, Chimichurri Sauce
£18.50



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DESSERTS

£9.50 PER DESSERT

VSC CHRISTMAS PUDDING (VEGAN & GF AVAILABLE)

Christmas Ice Cream & Brandy Sauce

CHOCOLATE YULE LOG

Crystallized Orange, Chantilly Cream, Orange and Cointreau Gel

STICKY TOFFEE PUDDING (VE)

Caramel Sauce & Vanilla Ice Cream

CLEMENTINE CURD TART WITH CHOCOLATE MOUSSE

Cointreau Gel & Raspberry Sorbet

PAVLOVA WITH MULLED WINE BERRY COMPOTE (VE/GF)

Blueberry Ice Cream

FOUR ARTISAN CHEESES (VE)

Biscuits, Chutney, Grapes, Celery, Walnuts

ICE CREAM & SORBET

Vanilla, Strawberry, Chocolate, Christmas Ice Cream,

Raspberry Sorbet

£3.00 Per Scoop

NON-ALCOHOLIC COFFEE OF YOUR CHOICE & CHRISTMAS TREATS

£8.50

(Cheese as Extra Course £9.50)

GF = Gluten Free VE = Vegetarian