

FESTIVE MENU

Monday to Saturday lunchtime - £29

Monday to Thursday evening - £37

Friday & Saturday evening - £45

Roast celeriac & apple soup, homemade bread v ve* gf*

Ham hock terrine, piccalilli puree, toast gf*

Salmon gravadlax, potato & mustard croquette, dill mayonnaise gf*

Long Clawson stilton, red onion & pickled walnut tart, rocket v

Norfolk Turkey roulade, bacon, sage & onion stuffing with all the trimmings gf*

Braised daube of Derbyshire beef, bacon lardons, baby onions, mashed potato, green beans gf

Fillet of sea bream, caper crushed potato cake, dill & tomato butter sauce gf

Mushroom, spinach & chestnut strudel, roast potatoes, braised red cabbage v ve*

Christmas pudding, brandy sauce gf* v ve*

Chocolate orange cheesecake, clementine compote

Vanilla & cranberry pannacotta

Long Clawson stilton, Lincolnshire poacher, crackers, pub chutney gf*

Available for minimum 8 guests – a 3 course set Festive menu will be available throughout December for smaller tables

CHRISTMAS PARTY NIGHT

SATURDAY 12TH DECEMBER 2026 - £45 per person

We will be holding our party night on Saturday 12th December. Tables are available for parties of 2 up to 50 guests. The bar will open at 7pm and our Festive Menu will be served at 7.30pm. Our resident DJ Dom will get you in the party mood during dinner with dancing through to midnight.

EXCLUSIVE USE of our function suite with private cocktail bar is available for parties of 50-100 guests for exclusive use throughout December.

Enjoy our festive menu for lunch or dinner. No room hire charge

Festive Menu T&C's

A non refundable deposit of £10 pp is required to secure your reservation. Pre orders are required at least 2 weeks prior. Any cancellations within 24 hours will be charged in full Only available for a minimum table size of 8

BOXING DAY

Honey roast parsnip soup, parsnip crisps, chive crème fraîche v ve* gf
Smoked salmon & prawn cocktail, marie rose, brown bread & butter gf*
Belvoir game terrine, pub chutney, toast gf*
Crispy pigs cheeks, Waldorf salad (grapes, celery, walnut, apple) gf
Long Clawson silton & caramelised onion tart, pickled walnuts, rocket v

Roast sirloin of Derbyshire beef, roast potatoes, Yorkshire pudding, seasonal vegetables gf*
Slow braised Grasmere Farm pork belly, bacon mash, creamed sprouts, thyme jus
Roast breast of chicken, dauphinoise potatoes, Koffman cabbage
Curried monkfish, katsu curry, roasted pak choi
Roast root vegetable & lentil shepherd's pie, tarragon mash v ve gf
Chequers nut roast, roast potatoes, Yorkshire pudding, seasonal vegetables v ve gf*

Sticky toffee pudding, butterscotch sauce, vanilla ice cream gf
Dark chocolate torte, raspberry sorbet gf ve*
Cherry Bakewell tart, clotted cream
White chocolate mousse, cranberry & pistachio sable gf
British cheese plate, chutney & crackers gf* v

£45 per adult for 2 or 3 courses £20 per child for 2 or 3 courses

Served 12pm-6pm The pub will close at 8pm

CHRISTMAS EVE

Take the stress out of Christmas Eve. We will serve our full a la carte menu all day from 12-8pm

The pub will close at 11pm

NEW YEAR'S EVE DINNER

Join us on New Year's Eve for a delicious 3 course dinner and be home in time to see in the New Year!

Twice baked Lincolnshire poacher & caramelised onion souffle v gf
Pan fried breast of pigeon, honey roast parsnip, watercress, jus
Scallops baked in shell, fenugreek & chilli butter coriander crumb
Butternut squash ravioli, pumpkin seed beurre noisette

Roast venison wellington, dauphinoise potato, koffman cabbage
Pork tenderloin, celeriac & apple fondant, tenderstem broccoli, thyme jus
Fillet of turbot, chateau potatoes, crispy kale, crayfish & dill beurre blanc
Wild mushroom, tarragon & root vegetable wellington, potato terrine, truffle cream v ve*

Dark chocolate & orange fondant, Grand Marnier anglaise
Queen of puddings
Rum Baba, rum & raisin ice cream
British Cheeseboard, crackers, chutney, date & walnut bread

£60 per person - 3 course dinner served 6-8.30pm
We will be serving our regular menu from 12pm to 4.30pm

The pub will close at 11.30pm