

CHRISTMAS MENU 2026



Celebrate the season with good food, good company and a warm King William welcome.

CHOOSE FROM OUR FESTIVE SELECTION

2 COURSES £24.95 | 3 COURSES £29.95

UNDER 12'S HALF PRICE

TO START



- Goat Cheese Tart** with balsamic-glazed fig on frisée salad (v)
- Classic Prawn Cocktail** with Marie-Rose sauce and homemade crusty roll
- Duck Liver Pâté** with red onion jam and toasted brioche
- Spiced Parsnip & Celeriac Soup** with homemade roll (v)
- Smoked Salmon & Crab Parcel** on mixed organic salad

MAIN

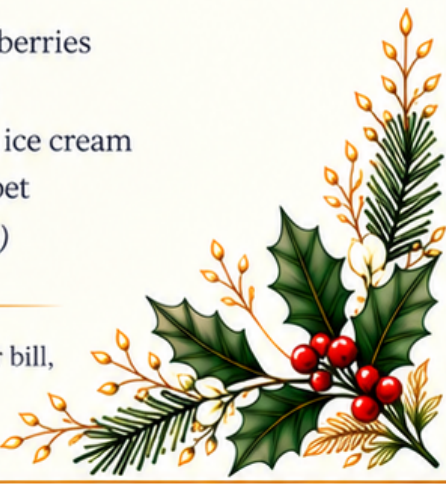


- Traditional Turkey Roast** with all the trimmings
- Chestnut & Cranberry Nut Roast** (v)
- Seared Salmon & Jumbo Prawns** with lemon verbena cream sauce, crushed new potatoes and vegetable medley
- Centre-Cut Pork Chop** with wild mushroom cream sauce, sage and onion mashed potatoes, broccolini
- Pumpkin Ravioli** in extra virgin olive oil, roasted cherry tomatoes, basil and pine nuts (v)
- Chorizo & Manchego Stuffed Chicken Breast** with Rioja gravy, sautéed potatoes and braised winter greens

TO FINISH



- Warm Chocolate Brownie Sundae**
- Baked Vanilla Cheesecake** with macerated strawberries
- White Chocolate and Passionfruit Mousse**
- Bread and Butter Pudding** with cranberries & vanilla ice cream
- Fresh Berries** in ginger syrup, with mango sorbet
- Selection of British Cheeses** (£4 supplement)



A discretionary 10% service charge will be added to your bill,
of which 100% goes directly to the staff.