

CHRISTMAS MENU 2026

CHRISTMAS SET EVENINGS

Wednesday 2nd • Thursday 3rd
Thursday 10th • Friday 11th December

Bookings from 5pm

STARTERS

Crispy Pork Belly Bites

Apple & cider glaze, dressed leaves and crispy onions

Creamy Garlic & Chestnut Mushrooms

Served on toasted rosemary focaccia with Parmesan *Vegetarian - vegan option available*

Smoked Haddock Fishcake

Lemon & chive mayonnaise with dressed leaves



MAIN COURSES

Slow-Cooked Feather Blade of Beef

Creamy horseradish mash, honey-roasted carrots, seasonal greens and rich red wine gravy

Oven-Roasted Cod Loin

Crushed herb potatoes, buttery leeks, seasonal greens and roasted tomato, garlic & herb sauce

Roasted Squash, Mushroom & Spinach Wellington

Roast garlic mash, seasonal vegetables and rich red onion & thyme gravy *Vegan*



DESSERTS

Warm Apple, Cinnamon & Caramel Crumble

Served with vanilla custard

White Chocolate, Cranberry & Orange Cheesecake

Served with orange compote

Dark Chocolate & Orange Torte

Raspberry coulis and fresh berries *Vegan & gluten-free*



TO FINISH

Tea or Coffee with a Warm Mince Pie

THREE COURSES - £45.00 PER PERSON

Please advise us of any allergies or dietary requirement when booking

STU'S
AT IVYBRIDGE