Christmas
Celebration Menu

2 courses for £27.95 3 courses for £34.95

Alberto Nani Organic Prosecco, Veneto Italy dry & delightfully floral organic Prosecco 125ml £7.50, 175ml £9.95, bottle £36.95



The Festive Aperol Spritz
Aperol, cranberry, fiery Ginger beer & organic Italian sparkling wine with a festive dried orange garnish £10.95



Mistletoe Margarita
a festive twist on the classic cocktail; tequila, Cointreau, & fresh lime juice shaken with cranberry juice! £10.95



2 FOR £16.95
MONDAY - FRIDAY
5PM - 7PM

Starters

Roast Carrot & Coriander Soup seeded bread (vegan option available) NGCI V

Salt & Pepper Squid with lime mayonnaise

Ham Hock & Pea Terrine toasted ciabatta, onion relish & pickled gherkins

Loaded Potato Skins with red onion & cheese, sour cream dip NGCI V

Goat's Cheese & Roasted Beetroot Salad croûte, sunflower & pomegranate seeds, cranberry vinaigrette NGCI V

Classic Prawn Cocktail Marie Rose sauce, iceberg lettuce, buttered granary

Mains

Festive Roast Turkey pigs in blankets, sage & onion stuffing balls, roast potatoes, parsnips, cranberry sauce, fresh vegetables & gravy NGCI

Our Famous BBQ Ribs tender baby back ribs, with skin-on fries, coleslaw & BBQ sauce NGCI

Root Vegetable Wellington butternut squash, sweet potato, carrot & mushroom encased in golden puff pastry topped with poppy seeds, vegan feta, pea shoots & pomegranate seeds, served with roasted potatoes, parsnips & veggie gravy vegan

Baked Fillet of Salmon light mustard & caper dressing, herb roasted potatoes & green beans

Brie & Cranberry Burger chargrilled double-stacked burgers, melting brie, cranberry sauce, pig in blanket, coleslaw & skin-on fries

Homemade Venison Casserole creamy mash & red cabbage

Broccoli & Stilton Gnocchi Bake lemon & thyme gratin, mixed-leaf salad V

Desserts

Traditional Christmas Pudding served with vanilla ice cream, mini mince pie

Apple Crumble with 'pour your own' custard NGCI

Raspberry Sorbet cool & refreshing NGCI vegan

Salted Caramel & Chocolate Pot fresh cream, shortbread biscuit

Biscoff Cheesecake with Biscoff topping & sauce, vegan vanilla ice cream vegan

Cheese & Biscuits a selection of Cheddar, Brie & Stilton with red onion marmalade

A £10 deposit per person is required at time of booking. Please provide your party's pre-order in advance. Not available with a Barons Card or in conjunction with any other offers. NGCI = Non-Gluten Containing Ingredients. A full list of allergens is available on request. Please be aware that there is a small possibility of cross contamination in our busy kitchens. Menu available Tuesday 24 November to Thursday 24 December 2026 and Monday - Friday from Tuesday 5 January 2027 - Friday 29 January 2027. This menu is not available Sunday lunch times. A discretionary 10% service charge will be added to your bill. NGCI = non-gluten containing ingredients | vegan = vegan/vegan option available | V = vegetarian