



Traditional Christmas Menu 2025

Mains

*Traditional Staffordshire Roast Turkey served with Sage and Onion Stuffing and a
Homemade Pig in a Quilt * ~*

Or

*Tender Roast Beef with a Homemade Yorkshire Pudding * ~*

Or

Plant Based Roast served with Stuffing & a Plant Based Pig in a Quilt (v) ✓ ~
∞

*Rosemary Roast Potatoes & Jersey Royals with Balsamic (v) ✓ * ~*
*And a Medley of Sugared Winter Vegetables (v) ✓ * ~*

Desserts

*Christmas Plum pudding with Rich Brandy Sauce (v) * ~*

Or

Profiteroles with Marinated Black Cherries

Or

*Individual Cheese Platter served with Grapes and Chutney (v) ✓ * ~*
(supplement £2.00pp)

∞

All Served with a Mini Mince Pie

*The symbols next to each dish means alternative ingredients can be used to suit the
following dietary requirements, we need to know these with final details no later
than 10 days before your event*

(v) Vegetarian

✓ Vegan

**Gluten Free*

~ Lactose/Dairy Free

Please make us aware of any guests with Dietary Requirements

*All Prices are **EXCLUDING VAT** and will be added to the final invoice*
2 Course - £25.00

Tea and Coffee Served £2.50pp

Prices are based on a minimum of 50 guests