

CHRISTMAS MENUS 2026

Party Night Menu 3 course £34

Members Christmas lunch 2 course £20

Festive private Dining 3 course £39, child £21

Christmas Eve Dinner 3 course £39, child £21

Christmas Day (Manor House) 6 course £110, child 35

Christmas Day (Clubhouse) 3 course £72, child £30

Christmas Day Evening Buffet £30, child £15

Boxing Day carvery £40, child £20

New Year's Eve Clubhouse Casino party 3 course £45

New Year's Eve Tasting Menu Lomri 7 course £125



Guest Information - Allergens

Some of the dishes on the menu may contain food allergens, these are identified against each dish on the menu. Please check the allergen information every time you dine with us as some ingredients may have changed since your last visit. We handle nuts, gluten and other allergens in our kitchen. While we take steps to prevent cross-contamination, we cannot guarantee any menu item is 100% free of a particular allergen. Please inform a member of the team of any food allergies or dietary requirements before ordering. Our full allergen matrix is available upon request. Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

d-dairy, g-gluten, f-fish, sf-shellfish, se-sesame, so-soya, e-egg, cr-crustacean, p-peanuts, c-celery, sd-sulphur dioxide, l-lupin, mo-molluscs, n-nuts, mu-mustard

CHRISTMAS DAY EVENING BUFFET MANOR HOUSE

Soup

(Ve) Smoked Beetroot & Sweet Potato Soup
sweet potato crisp & split with dill oil

Salads

Prawn Cocktail, dressed frisée (sf,d,g)

Chicken Cesar salad (f,g,e,d)

Edamame, wild mushrooms & pomegranate

Quinoa, strawberries & butternut squash

Jerusalem artichoke, pickled apple & celery

Mains

Seafood Paella (sf,d,g,e)

Stuffed Turkey, Pig in Blanket (d,g)

Beef Cottage Pie (d)

Pulled Lamb Fajita's (g,e,d)

Vegetarian

Vegetable Moussaka (d)

Smoky Kidney Bean Nachos Served with Jalapenos and Sour Cream (d,g)

Mediterranean rice with peppers & cajun spice

Thyme Butter Potatoes (d)

Roasted Carrots

Tossed Broccoli & wild garlic

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CHRISTMAS DAY EVENING BUFFET MANOR HOUSE

Kids

Fresh Vegetable Crudites with Hummus

Chicken Tenders

Penne in tomato basil sauce (g)

Desserts

(V) Traditional Christmas Pudding (g)

Swiss Yule Log (g, d, e)

Classic Sherry Trifle (d)

Chocolate Mousse (d, g, so)

Baked raspberry cheesecake (d, g, e)

Opera cake (e, g, d, so)

Cheese Platter (d, g)

Mince Pie (d, g)

Bread & Butter

Flavoured Butter (d)
plain butter, paprika butter

Bread
artisan bread rolls & loaf



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