

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

FESTIVE PRIVATE DINING MENU

Starters

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

Pork & Duck Liver Pate *(d, g, su)*
Crispy bread, orange gelatine, tomato salad, balsamic dressing

Tuna Tataki *(f, d, so, se)*
Pan seared tuna, ponzu sauce, sesame seeds, 7 spice powder, arugula Salad

Mains

Ballotine Of Turkey *(d, g)*
Rolled turkey breast, sage, onion & sausage meat stuffing, chipolata & bacon roll, cranberry sauce, roast gravy, thyme & garlic roasties, sprouts, maple roasted carrots & parsnips, Yorkshire pudding

Pan-Fried Fillet of Plaice *(f, m, d)*
Cauliflower, artichoke, peas & corn casserole, grilled pak choi

(Ve) Christmas Nut Roast
Roast gravy, thyme & garlic roasties, sprouts, maple roasted carrots & parsnips, Yorkshire pudding

Desserts

(Ve) Traditional Christmas Pudding
Vanilla custard, Chantilly cream & Spiced tuille

Double chocolate lasagne
Dark chocolate ganache, white chocolate mousse, macerated strawberries *(g, d, e)*

Cheese Platter *(d, g)*
Belton red fox, Somerset brie, crop well bishop stilton, onion chutney, grapes, celery & crackers

Freshly Brewed Coffee, Teas & Infusion's Mini Mince Pies *(d,g)*



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