

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

NEW YEAR'S EVE SEVEN COURSE TASTING MENU - LOMRI

Starter

(Ve) Mini Podi Idli
steam rice cake, coconut chutney, tomato chutney, coriander chutney

First-Course

Lobster Vadai *(sf, mu)*
lobster & lentil dumplings, tomato rasam

(Ve) Vegetable Vadai *(mu)*
vegetable & lentil dumplings, tomato rasam

Mid-Course

(Ve) Aloo Tikki Chaat
tamarind sauce, mint chutney, sweet yogurt

Palate Cleanser

(Ve) Tamarind Granita

Main Course

Lamb Shank Biryani *(g, d)*
slow braised lamb shank and aromatic rice cooked together, spiced yogurt

Seafood Moilee *(f, sf, cr, mu)*
scallops, prawns, muscles, monkfish simmered tangy coconut sauce

(Ve) Vegetable Dolma
spiced vegetables wrapped in savoy cabbage, onion tomato sauce

Mains will be served with Pulao Rice, Garlic Naan, Dal Makhani



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NEW YEAR'S EVE SEVEN COURSE TASTING MENU - LOMRI

Add sides to your main dish (choose any 2)

Aloo gobi *(d)*
potato & cauliflower tossed together with cumin & garlic

Saag *(d, mu)*
tempered spinach puree with spices

Beans Poriyal *(mu)*
fine beans tossed with mustard seeds, curry leaf & coconut

Aubergine Masala
baby aubergine tossed with onion, tomato & tamarind

Pre Dessert

Sweet Pearls & Fruit Caviar *(g)*

Dessert

Chocolate Lava Cake *(d, g)*
coffee ice cream, coffee brittles, coffee icing sugar

Masala chai brulee *(d, e)*
cardamon & cinnamon spiced masala tea biscotti

(Ve) Coconut Pudding
roasted vermicelli & reduced coconut cooked milk, coconut flakes



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