

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

BOXING DAY CARVERY MENU

Salad & Starters

Assorted Vegetarian & Non-Vegetarian Salad

Assorted Cold Cuts

Cold Smoke Salmon & Seafood Platter

Crunchy Greens

Artisan Bread Rolls

Flavoured Butter

Live Carvery Counter

Beef Sirloin , Stuffed Turkey Breast , Pork Loin with Crackling , Whole Chicken

Whole Roast Celeriac

Hot Buffet

Cauliflower & Cheese

Baked Pasta

Sauté Wild Mushrooms

Grilled Brussel Sprouts

Pig In the Blanket

Parmesan Fries

Duck Fat Roasties

Roasted New Potato

Sauté Broccoli

Root Vegetables

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BOXING DAY CARVERY MENU

Accompaniments

Yorkshire Pudding

Selection Of Mustards

Mint Sauce , Apple Chutney

Horseradish Sauce , Tomato Chutney

Cranberry Sauce , Onion Marmalade

Onion Rings , Bread Sauce

Soubise Sauce , Port Wine Jus

Hoisin Sauce

Desserts

Assorted Selection of Desserts

Traditional Christmas Pudding

Finest Cheese Platter

Seasonal Fruits

Mince Pie

Stolen Bread



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