

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

MANOR HOUSE CHRISTMAS DAY LUNCH MENU SIX COURSE

Amuse

Artichoke Pani Poori *(g)*
pickled artichoke, tamarind water, wheat bubble

Starters

Crispy Lobster *(sf, se, g)*
ponzu sauce, jalapenos, 7 spice powder, arugula salad

Wagyu Beef Tartare *(d, g, su)*
crispy bread, chili strawberry jam, pickled apple salad

(V) Green Pea Tart *(g)*
green pea hummus, tossed peas, tomato chutney

Palate Cleanser

Pomegranate Granita

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 Seared Sea Bream *(f, d)*
roast carrots, herb potatoes, tender stem broccoli, caviar lemon butter sauce

Roast Honey & Mustard Glazed Ham *(mu, su)*
yorkshire pudding, balsamic & honey roast carrots, new potatoes, brussel sprout, tender broccoli

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

Pre Dessert

Sweet Pearls & Fruit Caviar *(g)*

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MANOR HOUSE CHRISTMAS DAY LUNCH MENU SIX COURSE

Dessert

(Ve) Traditional Christmas Pudding
vanilla custard, chantilly cream, spiced tuile

Sticky Toffee Pudding *(g, d)*
strawberries, cinnamon caramel sauce, vanilla ice cream

Cheese Platter *(d, g)*
belton red fox, somerset brie, crop well bishop stilton, apple chutney, grapes, celery & crackers

Orange & Chocolate Tart *(d, g, so, e)*
caramel ice cream & raspberries compote

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



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