



CHRISTMAS

Menu

STARTERS

Curried Parsnip & Apple Soup (V)

Savour a steaming hot bowl of our freshly made curried parsnip and apple soup, served with an oven-baked crispy roll. Gluten-free options are also available.

Smoked Salmon

Enjoy Manx oak-smoked salmon served on a bed of peppery rocket leaves, accompanied by picked red onion slices, capers, and toasted sourdough bread. Gluten-free options are also available.

Garlic Bread

Enjoy oven-toasted bread dripping with homemade garlic butter made from Manx creamery butter. For an extra indulgence, try it smothered in a blend of cheeses from grass-fed Manx creamery cows. A vegan/ gluten-free options are also available.

Brie

Breaded wedges of Brie cheese, deep fried to golden perfection, served with fresh mixed salad leaves and homemade cranberry sauce.

Duck L'Orange Pâté

Delight in slices of duck liver and orange sauce pâté, served with crisp melba toast and a side of orange-spiced marmalade.



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MAINS

Mixed Roast Carvery

Indulge in a generous portion of our succulent overnight roasted meats, perfectly tender and full of flavour. This festive feast is completed with oven-roasted sage and onion stuffing balls and a Manx pork sausage wrapped in crispy bacon. All served with our rich, flavourful gravy made from the roasting pan juices for the perfect finishing touch.

Vegan Spiced Carrot Wellington (V)

Experience the elegance of our vegan spiced Carrot Wellington, featuring tender carrots seasoned with aromatic spices, encased in a crisp, golden pastry. Finished with a rich, savory vegan gravy, this festive delight promises to elevate your holiday dining experience.

Parma Ham-Wrapped Cod Fillet

Our exquisite Parma ham-wrapped Cod Fillet, roasted to perfection for a delicate balance of flavours, finished with a rich, velvety saffron cream sauce. Available without the Ham for pescitarians.

All accompanied by crispy rosemary and thyme roasted potatoes, creamy buttery mashed potatoes, and a medley of seasonal vegetables including sweet carrots, earthy turnips, and vibrant greens.

Steaks (GF)

Succulent Rib-eye Steak (10oz) - Supplement £8

Tender Fillet Steak (7oz) - Supplement £10

Indulge in our premium steaks, served with crispy hand-cut, twice-cooked chips, golden beer-battered onion rings, a fresh and vibrant salad, and aromatic garlic and herb Portobello mushrooms. Garnished with juicy cherry vine tomatoes, with a choice of sauces Peppered/Diane/Blue Cheese, this dish promises a feast of flavours perfect for your festive celebration

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DESSERTS

Traditional Christmas Pudding with Brandy Sauce

A festive delight, our Traditional Christmas Pudding is rich, moist, and bursting with flavours of dried fruits, and spices, accompanied with a brandy sauce. Steamed to perfection, this classic dessert is a must-have for the holiday season.

Grand Marnier Cheesecake with Ginger Snap Biscuit Base

Experience a delightful fusion of zesty Grand Marnier and the warm spice of ginger in our exquisite cheesecake. This dessert combines a smooth, creamy filling with a crunchy ginger snap biscuit base, served with pouring cream.

Trio Selection of Davidson's Manx Ice Cream

Indulge in a delightful selection of premium Manx ice cream from Davidson's, crafted with the finest local ingredients from the Isle of Man. This trio offers a perfect blend of classic and innovative flavours, ensuring a sublime end to your dining experience. Gluten-free options are also available.

Rich Chocolate Brownie

This rich, fudgy dessert is crafted with premium dark chocolate, served warm with Davidson's Vanilla Bean Manx Ice-cream or fresh Manx Creamery Double Pouring Cream.

(All Meals are served with traditional Christmas Crackers)

2 Courses £35

3 Courses £40

Children's Christmas Carvery £20
with Free Ice Cream

(V) Vegetarian (G) Gluten Free

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Please include any allergy requirements or additional information: