CHRISTMAS MENU 2026

2 Courses - £35.95 PP / 3 Courses - £45.95 PP

Inclusive of VAT. Available from Ist December. Pre-orders are required one week in advance.

STARTERS

Roasted Butternut Squash Soup
(VE, GF without bread)
Crispy sage & sourdough bread.

Bloody Mary Prawn Cocktail
(GF without bread)
Gem lettuce & Marie Rose sauce.

Chicken Liver Parfait
(GF without brioche)
With a spiced plum chutney & toasted brioche.

Goat's Cheese & Caramelised Pear Tart (V)
Toasted walnuts & balsamic glaze.

MAINS

All main courses are served with seasonal vegetables.

Beef Wellington
(Contains alcohol)
Truffle mashed potato & red wine jus.
£6.50 SUPPLEMENT

Traditional Roast Turkey
(Can be GF)
Roast potatoes, pigs in blankets, stuffing, cranberry sauce & rich gravy.

Wild Mushroom & Chestnut Wellington (VE)
Truffle mashed potato & rich vegetable gravy.

Fillet of Salmon (GF)
Honey & garlic glaze, served on a bed of creamy mashed potato.

DESSERTS

Traditional Christmas Pudding
Brandy sauce.

Apple & Blackberry Crumble (V)
Warm vanilla custard.

Dark Chocolate Tart (V)
Vanilla bean ice cream.

British Cheese Selection (V)
Biscuits, grapes, celery & chutney.
£3.50 SUPPLEMENT



Warm Mince Pies

Key: VE = vegan, V = vegetarian, GF = gluten free,
Can be GF = this dish can be adapted to no gluten.

Please allow a minimum wait of 20 minutes, as all our food is cooked from fresh. A discretionary 10% service charge will be added.
Please let a member of our team know of any food and drinks allergens and intolerances before placing an order.
Some of our dishes may contain nuts or nuts derivative. Please note guests with severe allergies or intolerances should be aware that although all care is taken, there is a risk of allergen ingredients still being present. Please note any orders cannot be guaranteed as entirely allergen free and will be consumed at the guest own risk.

EST. 1996

PRIMITIVO

CHRISTMAS MENU 2026