

To whet your appetite...

Bucks Fizz
Bloody Mary
Chambord Royale
Ginger wine
from £6

Menu 2025

To Start..

Game terrine
Potted ham hock
Scallops St Jaques

Smoked salmon & marscapone terrine
Baked Camembert with rosemary & cranberry (vg)
Wild mushroom, Cranberry & Chestnut filo parcels (v)

The Main Event

Traditional roasted turkey
Honey roasted smoked ham
Pork belly and crispy crackling
Plank roasted salmon
Beetroot, squash & chestnut wellington (vg)

served with

pigs in blankets, brussels & crumbed pancetta, devils on horseback,
yorkshire pudding, honey roasted root veg, cauliflower cheese,
thyme roasted potatoes

To finish...

Traditional figgy pudding with brandy butter
Mulled poached pears
Champagne jelly
Chocolate & clementine torte
Baked berry cheesecake

please ask for allergens & alternatives
(v) vegan (vg) vegetarian



2 course
£32.50
3 course
£37.50

Fancy a tittle..

Port
Whisky
Brandy
from £5

Hot chocolate with
Baileys
Grand Marnier...

Liqueur Coffee?
from £7.50



THE
LIGHTHOUSE
CHAMPAGNE BAR
&
TASTING ROOMS