



DEALS

FOR PARTIES OVER THE FESTIVE PERIOD

Starting 20 November - last lunch & evening is 20 December, before we close for Christmas & New Year on 21st December, re-opening on 12th January 2026.

Open Wednesday to Sunday (also on Mondays & Tuesdays for parties of 10 or more)

Christmas Lunch Menu

£27 per person for 2 courses, or £30 for 3 courses (finished with filter coffee & mince pies)

Kids portion £10 - Including cordial & scoop ice cream

Christmas Boozy Lunch

£50 per person includes Main course from Lunch menu with 6 drinks or 3 cocktails & Christmas Sweet Treat!

Christmas Evening Menu

£35 per person for 2 courses, £40 for 3

Kids meal £10 - Including cordial & scoop ice cream

Christmas Stayover Deal

Add a stay to any of the above...

- For 2 sharing a twin/double room from £80 (Book now for early bird deal!)
- Upgrade for just £10 to deluxe!
- When sharing a multi room of up to 5 people - £65 per person aged 16+

TERMS AND CONDITIONS APPLY. BY DIRECT BOOKING ONLY.



£27 2 COURSES - £30 FOR 3 COURSES
ADD BED & BREAKFAST FOR 2:
£85 FOR TWIN/DOUBLE

FESTIVE LUNCH MENU

APPETISERS

Roasted Carrot & Parsnip Soup (ve)

Prawn and Avocado Cocktail with Bloody Mary Sauce

Garlic Mushroom Vol au Vent (V)

Chicken Liver & Brandy Pate Cumberland Sauce, Herb Salad

MAIN COURSE

served with
vegetables and
potatoes

Roast Breast of Turkey Lemon and Thyme Stuffing, Pigs in
Blankets

Baked Salmon Fillet Prosecco and Prawn Hollandaise,
Ratatouille Veg

Winter Vegetable Tatin (v/ve) Puff pastry, Maple and
Redcurrant Glaze, Vegan Gravy

DESSERT

Christmas Pudding Brandy Sauce

Sticky Toffee Trifle

Bramley Apple and Damson Crumble with cream
or custard

**Coconut Milk Sorbet with Fresh Raspberries and
Mango Sauce (ve / df)**

followed by...

mince pies & coffee

V - Vegetarian
VE- Vegan
DF - Dairy Free

We may be able to cater to special dietary
requirements with sufficient notice. Please
ask for more details.

available Wed-Sun Lunchtimes from 12.



£35 2 COURSES - £40 FOR 3 COURSES
ADD BED & BREAKFAST FOR 2:
£85 FOR TWIN/DOUBLE

FESTIVE EVENING MENU

APPETISERS

Roasted Carrot & Parsnip Soup (ve)

Smoked Fish Duo Smoked Salmon slices with Manx Kipper Pate, crusty bread, herb salad & lemon & caper aioli

Ham Hock and Pistachio Terrine Spiced Apple Chutney, Pork Crackling Bites, Herb Salad Garnish

Garlic Mushroom Vol au Vent (V)

Duck Confit Bon Bons with Parmentier Potato, Plum Sauce

MAIN COURSE

served with
vegetables &
potatoes

Prime Rib Manx Roast Beef Red Cabbage, Yorkshire Pudding

Roast Breast of Turkey Lemon and Thyme Stuffing, Pigs in Blankets

Baked Salmon Fillet Prosecco and Prawn Hollandaise, Ratatouille Veg

Winter Vegetable Tatin (v/ve) Puff pastry, Maple and Redcurrant Glaze, Vegan Gravy

DESSERT

Christmas Pudding Brandy Sauce

Sticky Toffee Trifle

Bramley Apple and Damson Crumble with cream or custard

Chocolate & Caramel Rocky Road Pavlova

Coconut Milk Sorbet Fresh Raspberries & Mango Sauce (ve / df)

followed by...

mince pies & coffee

V - Vegetarian
VE- Vegan
DF - Dairy Free

We may be able to cater to special dietary requirements with sufficient notice. Please ask for more details.



TERMS & CONDITIONS

FOR PARTIES OVER THE FESTIVE PERIOD

- All provisional enquiries must be confirmed within 14 days of booking, by telephone & writing.
- A deposit of £15 per person is payable as confirmation as booking for parties of 4 or more.
- We regret that all deposits are non-refundable and non-transferable. Should your party size decrease in number, all payments (including deposits) cannot be offset against any other services.
- Final payment is due one week before the event. The Hotel will consider refund in appropriate circumstances.
- Food pre-orders of 5 people or more are required a week before the event, pre-orders for parties of 15 people or more must be provided 14 days before the event.
- If the Hotel has to cancel to ensure appropriate numbers, an alternative date will be provided, or a full refund given without liability. We reserve the right to change or cancel due to unforeseen circumstances beyond our control.
- The cost of any additional services such as drinks on the night must be paid for prior to departure from the Hotel.
- Any special dietary requirements must be advised at least 14 days in advance along with any allergy information. We will do our utmost to accommodate request but these cannot always be guaranteed and no liability accepted in the event of mistakes or non-compliance.

Thank you!