YOUNG GUEST CHRISTMAS DAY

Luxurious set menu from 47.95 per person

Add some festive fun with a complimentary
Orange & Passion Fruit or Apple & Raspberry J2O

STARTERS

CHEESY GARLIC BREAD (V)
Toasted garlic bread topped with melted cheese

CLASSIC PRAWN COCKTAIL
King prawns served with baby gem lettuce and Marie Rose sauce

TWICE-BAKED CAULIFLOWER & CAMEMBERT SOUFFLÉ (V)
Decadent cauliflower cheese and Barber's Cheddar soufflé, topped with Camembert and pea shoots, served with warm focaccia bread

SLOW-ROASTED TOMATO SOUP (VE)
Served with warm focaccia bread

MAINS

TURKEY PAUPIETTE
A festive turkey roulade stuffed with pork, caramelised onion and apple stuffing, wrapped in prosciutto. Served with handmade roast potatoes, pigs in blankets, parsnip purée, roasted carrots, Tenderstem® broccoli, shredded Brussels sprouts with pancetta, cranberry sauce and beef dripping gravy. Cauliflower cheese served on the side

BUTTERNUT SQUASH & CHESTNUT ROAST (V)
A blend of butternut squash, pumpkin and chestnuts, finished with dried apricots and a maple flavour glaze. Served with handmade roast potatoes, parsnip purée, roasted carrots, shredded Brussels sprouts, Tenderstem® broccoli, gravy and creamy cauliflower cheese on the side. ***Vegan option available.***

CHARGRILLED CHICKEN & VEGETABLES
With button mushrooms and Tenderstem® broccoli

30 DAY AGED RUMP STEAK 4.5oz
Served with onion loaf and tomato

50 DAY AGED FILET MIGNON STEAK 5oz
Served with onion loaf and tomato.

CHICKEN BREAST BURGER
Served with lettuce and tomato in a bun and your choice of fries, mashed potato or mixed salad

PRIME BEEF BURGER
Served with lettuce and tomato in a bun and your choice of fries, mashed potato or or mixed salad

GRILLED SEA BASS
Grilled sea bass fillet with parsley butter, dauphinoise potatoes, roasted carrots and Tenderstem® broccoli

DESSERTS

TRIPLE CHOCOLATE BROWNIE (V)
A milk, dark and white chocolate chunk brownie, served warm with Belgian chocolate sauce and vanilla bean ice cream

SALTED CARAMEL PROFITEROLES (V)
Served with chocolate sauce, perfect for dipping

FRESH FRUIT (VE)
Chopped banana and juicy strawberries

STRAWBERRY SUNDAE (V)
Vanilla bean ice cream topped with strawberries and a marbled chocolate twirl

ICE CREAM (V) & SORBET
Served with a chocolate marbled twirl (V)
Choose two scoops from:
Ice cream (V) - vanilla bean, double chocolate or strawberry
Sorbet (VE) - raspberry, blood orange or elderflower



If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff before you place your order (before booking and at the time of your visit). Our menu descriptions do not include all ingredients or allergens. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please speak to a member of our staff at the time of your visit to check for changes..

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.

MAC YG Christmas Day 2026 PB1-2