











Every Was tells a story...

We know what it takes to make Christmas truly special. From festive lunches to extravagant Christmas party nights, we have something for everyone! We have the experience, and most importantly the people, to bring your celebration together. Our expert team of Moment Makers are on hand to ensure that it's not just another Christmas—it's your Christmas.



Sign up to receive exclusive offers and newsletters











For the ultimate get together, we have a great range of festive packages.



→ FESTIVE LUNCHES

Book one of our relaxing festive lunches with friends, family or colleagues in our restaurant throughout December. You'll enjoy a welcome drink on arrival, followed by a three-course set menu.

Private dining is available, subject to availability.

Room hire charges apply.

Dates

Available throughout December

Prices

£29.95 per person

Timings

Sittings available from 12pm to 2pm



★ CHRISTMAS PARTY NIGHTS

Enjoy Christmas at one of our unforgettable party nights! An evening of festive fun from start to finish with a drinks reception, three-course dinner with Christmas novelties and a disco until late.

Dates

Available throughout November, December and January

Prices

£46.50 per person

Timings

Bar opens from 7pm

Dinner served at 7:30pm

Bar closes at 12am

Event finishes at 12:30am

(Timings are subject to change)

Dress Code

Smart casual

DRINKS PACKAGES

Discounts are available for pre-ordered drinks for your party night or festive lunch. Subject to availability.

Please contact the Christmas Co-ordinator for full details.

ACCOMMODATION

Forget the taxi this Christmas and book one of our cosy bedrooms to end your party in style! Party night accommodation from £65 including a full English breakfast and car parking.











CHRISTMAS DAY LUNCH

Bring your family together for an extra special celebration with all the festive trimmings. Join us in our restaurant with a welcome glass of Prosecco or soft drink on arrival, followed by a four-course traditional Christmas lunch, plus tea, coffee and mince pies.

Prices

£75 per adult £27.95 per child under 12 years

Timings

Welcome drinks from 12pm Lunch served at 12:30pm or 2pm

Dress Code

Smart casual













STARTER →

Chicken and apricot terrine (GF option available) with spiced fruit chutney and ciabatta toast

Leek, spinach and potato soup (VE) (GF) with herb oil

Thai style cod and prawn fishcake with sweet chilli mayonnaise, coriander and lime



Roast chicken breast

with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Butternut squash, kale and apricot roast (VE) (GF) with sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Roast salmon

with gratin potatoes, fine green beans, carrots and tomato, mascarpone and basil sauce



DESSERT +

Traditional Christmas pudding (VE option available) with brandy sauce

Baked cinnamon swirl cheesecake (VE) (GF)

with orange and cinnamon spiced berry compôte

Chocolate truffle torte

with mango and passion fruit sauce

Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.















Leek, potato and spinach soup (VE) (GF) with herb oil

Chicken and apricot terrine (GF option available) with spiced fruit chutney and ciabatta toast

Prawn and crayfish cocktail
with seafood sauce, brown bread and butter

Burrata mozzarella and heirloom tomatoes (V) with focaccia croutons, rocket and basil dressing



Roast turkey breast

with sage and onion stuffing, bacon wrapped chipolatas and cranberry sauce, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and pan gravy

Roast sirloin of beef

with Yorkshire pudding, sea salt and thyme roasties, roast parsnips, carrots, Brussels sprouts and peppercorn sauce

Butternut squash, kale and apricot roast (VE) (GF) with sea salt and thyme roasties, roast parsnips and carrots, Brussels sprouts and gravy

Grilled salmon fillet

with wilted leeks and spinach, gratin potato and prawn thermidor sauce



Traditional Christmas pudding (VE option available)
with brandy sauce

Baked cinnamon swirl cheesecake (VE) (GF) with orange and cinnamon spiced berry compôte

Chocolate truffle torte

with mango and passion fruit sauce

Mature Cheddar, Blue Stilton and Brie (V) with a red onion chutney, grapes and crackers



Coffee and tea served with warm mince pies



Vegan and gluten free options are available. Please ask your event organiser for full dietary and allergen information.

Please note, some menu items may change slightly due to supply.



