

CHRISTMAS MENU

Served Monday to Saturday 27th November– 24th December 2026
For Prior Bookings Only

2 Courses £29.00

3 Courses £34.00

STARTERS

Homemade Cream of Mushroom Soup (V) (GF*) garlic croutons & warm ciabatta.

Duck Liver and Pork Pate (GF* ask re bread) orange and cognac liqueur, crisp ciabatta.

Beetroot Cured Salmon Gravlax (GF) with a lemon caper chive dressing & duo of beetroot.

Griddled Halloumi (V) (GF) on a bed of roasted medley of vegetables, drizzled with herb oil & balsamic glaze.

Breaded Brie (V) with cranberry compote

MAINS

Traditional Roast Turkey (GF*) fondant potato, pig in blanket, sage, onion & sausage meat stuffing, rich gravy & bread sauce.

Crispy Confit Duck Leg (GF*) dauphinoise potato, red cabbage, mulled wine gravy.

Festive Smashed Burger topped with camembert, bacon & cranberry on a seeded bun, with skinny fries.

Beetroot and Butternut Squash Wellington (V) (VE) chunky beetroot & butternut squash in a sweet and sharp balsamic chutney, wrapped in a golden baked puff pastry lattice with shortcrust pastry base.

Pan Seared Fillet of Salmon (GF*) on a bed of new potatoes, caper and white wine sauce.

DESSERTS

Traditional Christmas Pudding with brandy sauce. (V)

Homemade White Chocolate and Baileys Cheesecake (V)

Vanilla Crème Brûlée salted caramel walnut brittle (GF*).

Chocolate Trillionaires Tart with berry coulis (V) (VE) (GF)

Traditional Cheese Board grapes & chutney (£5.00 per person supplement.)



FESTIVE BUFFET

**Available Monday to Saturday in the Bar or in the Private Function Room
27th November - 23rd December 2026**

Canapé on Arrival - Smoked Salmon, Cream Cheese & Cucumber Bites (GF)
Pigs in Blankets (GF)
Mini Yorkshire Puddings with Beef & Gravy (can be vegetarian without meat)
Mac and Cheese Bites (V)
Mini Vegetable Quiches (V)
Breaded Garlic Mushrooms (V) (VE)
Spring Rolls and Samosas (V)
Breaded King Prawns (GF*)
Breaded Pea Bites (V) (VE)

£15.95 per person



FESTIVE SUNDAY LUNCH

Available Sunday November 29th, December 6th, 13th, 20th 2026

With so many people to catch up with, why not enjoy a Festive Sunday Lunch with all the trimmings. You may even want to book our Private Room for Parties from 20-40 guests seated.

Main Course £20.00

2 Courses £26.00

3 Courses £32.00

STARTERS

Homemade Cream of Mushroom Soup (V) (GF*) garlic croutons & warm ciabatta.

Duck Liver and Pork Pate (GF* ask re bread) orange and cognac liqueur, crisp ciabatta.

Beetroot Cured Salmon Gravlax (GF) with a lemon caper chive dressing & duo of beetroot.

Griddled Halloumi (V) (GF) on a bed of roasted medley of vegetables, drizzled with herb oil & balsamic glaze.

Breaded Brie (V) with cranberry compote

MAINS

Traditional Roast Turkey (GF*) Pig in blanket, sage, onion & sausage meat stuffing

Roast 28 Day Matured Topside of Beef (GF*) & Yorkshire pudding.

Slow 12 Hour Cooked Garlic & Rosemary Leg of Lamb (GF*).

Mixed Roast of Turkey, Beef & Lamb (GF*) sage onion & sausage meat stuffing, pig in blanket & Yorkshire pudding (£5.00 supplement.)

All served with roast potatoes, seasonal vegetables, cauliflower & leek cheese, honey roasted parsnip, cabbage and lashings of proper gravy.

Beetroot and Butternut Squash Wellington (V) (VE) chunky beetroot & butternut squash in a sweet and sharp balsamic chutney, wrapped in a golden baked puff pastry lattice with shortcrust pastry base.

Pan Seared Fillet of Salmon (GF*) on a bed of new potatoes, caper and white wine sauce.

Side order of 4 pigs in blankets £5.00 (GF)

DESSERTS

Traditional Christmas Pudding with brandy sauce. (V)

Homemade White Chocolate and Baileys Cheesecake (V)

Vanilla Crème Brûlée salted caramel walnut brittle (GF*).

Chocolate Trillionaires Tart with berry coulis (V) (VE) (GF)

Traditional Cheese Board grapes & chutney (£5.00 per person supplement.)



PRIVATE DINING

Our private room is perfect for family celebrations, intimate gatherings, big bashes, and anything else you'd rather keep behind closed doors...

It benefits from its own separate entrance and private bar.

40 Seated | 100 Informal.

Served Monday to Saturday

28th November– 24th December 2026

CELEBRATE LIKE YOU MEAN IT

| £35 Includes: Room Hire,

3 Course Christmas Menu and Christmas Crackers.

CELEBRATE LIKE YOU REALLY MEAN IT

| £45 Includes: Room Hire,

3 Course Christmas Menu, Glass of Fizz, Half a Bottle of House Wine and Christmas Crackers.

Party sizes of 20+



T&Cs

MAKING YOUR BOOKING To secure your spaces we will require a £10.00 per person deposit. Payment of the deposit is taken as acceptance of the terms and conditions listed. Provisional bookings can be held for up to 7 days when requested. If the deposit has not been received within 14 days, the booking may be released without prior notification.

The total outstanding balance and full payments are required 21 days prior to the event date. If the balance has not been received by this date the booking will be automatically cancelled. All Prices within the brochure are inclusive of VAT at the prevailing rate. An optional 10% service charge will be applied to all bills.

CANCELLATION POLICY Deposits, part payments and full payments are all non-refundable and non-transferable under any circumstances. We recommend that event insurance is taken out to cover you in the case of cancellations. In the event of a cancellation by Tailors, an alternative date will be ordered, or a full refund will be given without liability to Tailors.

FOOD AND DRINK Menus are correct at the time of print and may be subject to change. Some special diets can be catered for individually, providing we are aware of them in advance (7 days). Larger parties may be seated on more than one table due to the restrictions on the size and shape of the dining area. At this busy time of year, we are only able to issue one bill to your table Account facilities are not available – we request payment of your food and drinks in full before leaving. Please be aware that food items may contain nuts. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in our kitchen environments. Menu choices and special dietary requirements must be supplied no later than 21 days prior to the event date to ensure efficient service of your chosen meal.

GF - Gluten Free GF* - Adaptable to Gluten Free V - Vegetarian
VE - Vegan VE* - Vegan Adaptable