

Christmas Day

MENU

Away Resorts

ADULTS | £79.95

WINE PAIRING | £24.95

Includes a glass of fizz on arrival, plus a paired glass of wine with your starter, main and dessert.

See back of menu for full tasting notes.

Start your celebration in style.
Add a glass of Moët Champagne on arrival for **£9.95**, or a bottle for the table for **£60.**

ADDITIONAL CHEESE COURSE
£9.95 PER PERSON

Cheddar, Brie and Stilton served with chutney and biscuits.

V - Vegetarian | VG - Vegan | DF - Dairy Free | GF - Gluten Free

If you have a food allergy, intolerance or coeliac disease, please speak to a team member about the ingredients in your food and drink before you order. Thank you.

Starters

SPICED BUTTERNUT SQUASH & CHESTNUT SOUP DF | VG

White Zinfandel

HAM HOCK TERRINE WITH PORT & MULLED WINE FRUIT DF | GF

Pinot Grigio Rosé

KING PRAWN COCKTAIL WITH SMOKED SALMON DF | GF

Le Tutu

ROAST MUSHROOM & TRUFFLE CROSTINI DF | VG

Pinot Grigio

Mains

BUTTER-ROASTED TURKEY

served with pigs in blankets and all the traditional trimmings.

Merlot

PAN-ROASTED SALMON

with Champagne butter sauce and wilted greens.

Sauvignon Blanc

DUCK BREAST

served with gratinated potatoes and a cranberry & port sauce.

Shiraz

FILLET STEAK, GARLIC KING PRAWNS +£10PP

with fondant potato, béarnaise sauce and seasonal vegetables.

Malbec

BEETROOT WELLINGTON VG

with garlic & rosemary roast potatoes and a rich red wine sauce.

Merlot

Desserts

CHRISTMAS PUDDING V

with Brandy Crème Anglaise

Banyuls

CLEMENTINE & PROSECCO TORTE DF | GF | VG

with Cointreau Cream

Moscato

PANETTONE GATEAU V

with Limoncello Cream

Moscato

PROFITEROLE & SALTED CARAMEL CAKE V

served with salted caramel ice cream and Baileys chocolate sauce.

Banyuls

Wine Pairings



£24.95

Includes a glass of fizz on arrival, plus a paired glass of wine with your starter, main and dessert.

See below for full tasting notes.

Starters

CANYON ROAD WHITE ZINFANDEL

United States

A refreshing and light-bodied rosé bursting with flavours of strawberry, cherry and watermelon. Its smooth, crisp finish complements spice.

CA' DEL LAGO PINOT GRIGIO ROSÉ

Italy

Delicate and balanced, this Italian rosé offers peach, strawberry and a light, refreshing dry finish. Its subtle fruitiness pairs with the ham hock terrine.

LE TUTU ROSÉ

France

This French Provence style rosé delivers a juicy first impression, with flavours of red fruits balanced by a creamy texture and a long, mouth-watering finish. Pairs perfectly with the King prawn cocktail.

CA' DEL LAGO PINOT GRIGIO

Italy

Delicate and aromatic, this Pinot Grigio combines flavours of apples, pears and white peach. Its elegant and smooth character makes it a delightful pairing to our Roast mushroom & truffle crostini.

Mains

MAISON BOSQUET MERLOT

France

A refined French Merlot with a deep, fresh colour and a bouquet of red fruits and blackberries, complemented by hints of mocha and roasted almonds. Soft tannins and a silky texture make it perfect with roasted Turkey or Beetroot Wellington.

BLACK COTTAGE SAUVIGNON BLANC

New Zealand

Bursting with freshness, this Sauvignon Blanc is packed with gooseberry, kiwi fruit and crushed herbs. Its zesty palate and dry finish pair wonderfully with pan roasted Salmon.

SOTHERTON SHIRAZ

Australia

This bold Australian Shiraz is rich and smooth, featuring concentrated plum, blackberry and a rounded finish. Its vibrant flavours and balanced structure are ideal for pairing with Duck.

FINCA FLICHMAN MALBEC

Argentina

This Argentinian Malbec stands out with its intense ruby colour and aromas of plum, cherry and strawberry. The palate reveals layers of raspberry and silky tannins, making it an excellent choice for fillet steak.

Dessert

PALAZZINA MOSCATO

Italy

A nose of intense lemon curd, marmalade and orange peel. The palate has lots of ripe apricot, honey and toffee apple sweetness, well balanced with fresh citrus bite. Ideal with citrus desserts.

CHAPOUTIER BANYULS

France

A powerful nose showing black & red berries complemented by cocoa. Ideal with spiced fruit and chocolate.

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CHILDREN'S MENU | £39.95

Starters

ROASTED TOMATO SOUP DF | GF

PRAWN COCKTAIL IN A CLASSIC MARIE ROSE SAUCE DF | GF

CAULIFLOWER WINGS WITH SWEET CHILLI KETCHUP VG

GARLIC MUSHROOMS WITH TOASTED CIABATTA VG | DF

Mains

BUTTER-ROASTED TURKEY
served with pigs in blankets and all the trimmings

PAN-ROASTED SALMON GF
served with parsley sauce and seasonal vegetables

ROAST BEEF
served with Yorkshire pudding and roast potatoes

BEETROOT WELLINGTON VG
served with roast potatoes, seasonal vegetables, and gravy

Desserts

CHRISTMAS PUDDING V
served with vanilla custard and ice cream

CHOCOLATE BROWNIE V
served with triple chocolate ice cream and Oreo crumb

BANANA SPLIT GF | DF | VG
fresh banana, whipped cream, strawberry ice cream and cherry

WINTER BERRY CRUMBLE V
served with custard

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UNDER 5'S MENU | £4.95

Starters

GARLIC BREAD DF

RAINBOW VEGETABLE STICKS AND HOUMOUS VG | DF | GF

Mains

ROAST TURKEY DF | GF
served with roast potatoes, seasonal vegetables and gravy

ROAST BEEF
served with roast potatoes, seasonal vegetables and gravy

TOMATO AND HERB PENNE PASTA VG | DF

Desserts

CHOCOLATE ICE CREAM SUNDAE GF

STRAWBERRY ICE CREAM SUNDAE GF

MANGO SORBET WITH FRESH PINEAPPLE VG | GF | DF

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