Christmas Menu

available from 27th November 2025

Starter

Goats cheese tartlet, red onion jam, balsamic reduction (GFO)
Turkey broth, homemade wheaten bread
Fan of Honeydew Melon, raspberry coulis (GF)(V)(D)
Creamy garlic mushrooms on toasted bread (V)(GFO)
Potato skins, bacon, cheese, garlic dip (G) (VO)
Chicken Wings choice of salt & chilli or hot sauce (GF)

Main Course

Traditional Turkey, stuffing, honey roast gammon, cocktail sausages, roast potato, gravy (GFO)
Roast Beef, roast potato, cocktail sausages, gravy (GFO)
Half roast Duck, braised red cabbage, red wine jus (GF)
Chicken fillet, pepper sauce topped with crispy onions (GFO)
Janes homemade Veggie Lasagna, salad garnish, garlic bread (V)
Cajun salmon, basil cream, crispy parsnips (GFO)
Steak burger, bacon cheese & french fried onion, Richmond Bakery bun, bbq dip (GFO)
10oz Nicholson's Sirloin Steak, french fried onions, cherry tomato, peppered sauce (£10 supplement) (GFO)

All served with a selection of chefs seasonal fresh vegetables & various potato dishes

Sweet

Christmas pudding, hot homemade vanilla custard (N)
Janes Strawberry cheesecake, fresh cream
Hot Chocolate Fudge Cake, vanilla bean ice cream
Bronte classic homemade Pavlova, fresh cream, fruit coulis (G)
Festive poached pears, Glastry Farm Prosecco & Raspberry sorbet (G)(V)(D)
Bronte favourite Sticky Toffee pudding, vanilla bean ice cream

Thursday evening
2 Course £25.95 or 3 Course £28.95

Friday, Saturday & Sunday evening
2 Course £28.95 or 3 Course £31.95

Please advise us of any Special Dietary requirements, Allergies or Intolerances

(G) Gluten Free (GFO) Gluten Free Option (V) Vegetarian (D) Diary free (N) Contains Nut

We will always do our upmost to reduce the risk of cross-contamination in our kitchen, however we cannot guarantee that any of our dishes are free from allergens & we cannot accept any liability in this respect. Those with severe allergies are advised to assess their own level of risk and consume dishes at their own risk.

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