

LOFT RESTAURANT

Christmas 25 Dec 2026

ENJOY A COMPLIMENTARY FIZZY DRINK ON ARRIVAL

STARTERS

Velvety Chestnut & Butternut Squash Soup
with a Crusty Roll.

Icelandic Prawn, Crab & Smoked Salmon Cocktail
crisp lettuce, Marie Rose sauce, toasted rye bread

Marbled Game, Thyme & Juniper Terrine
fig & cinnamon chutney, winter leaf salad
& toasted brioche.

Festive Seafood Trio
pan-seared king scallop, parsnip purée, nutmeg and
lemongrass sea trout fishcake with a sweet chilli jam
glaze, hand-cut panko-breaded calamari.

Sweet Mango & Creamy Brie Pastry Parcels
golden beetroot, crumbly feta cheese, figs, roasted walnuts,
rocket and Mazzetti fig balsamic glaze.

DESSERTS

Sticky Toffee Pudding
Vanilla ice cream and toffee sauce.

Diplomático Chocolate Mousse Cake
roasted hazelnuts, Mademoiselle macaron
raspberry ice cream

Orange & Ginger Crème Brûlée

Apple & Cinnamon Pie with Baileys Custard

Paganini Lemon Sorbet
mixed forest berry compote

Chef's Local Cheese Selection
Homemade chutney, grapes and assorted biscuits.

Adults £99 per person

Children under 12 · £54.99

CALL 01796481377
TO BOOK YOUR TABLE

MAIN COURSES

Apricot & Thyme Turkey Roulade

wrapped in streaky bacon, with honey-roasted festive
vegetables, goose-fat roast potatoes, pigs in blankets,
cranberry & orange stuffing, swede purée and rich
gravy.

Pan-Seared Halibut

sautéed king oyster mushrooms, baby spinach, greenshell
mussels, creamy sage, shallot and Moët & Chandon sauce.

30-Day-Aged 10oz Beef Sirloin Steak
**or as a Surf & Turf - add half lobster in garlic
butter for an extra £25**

garlicky sautéed kale and mushrooms, Traiteur de Paris
potato and truffle gratin, with your choice of sticky figgy
mustard or peppercorn sauce.

Slow-Braised Lamb Shanks

Chorizo, butter beans, butternut squash, duck-fat roast
potatoes.

Mediterranean Cabbage Rolls

Stuffed with ground beef and pork, veggies and rice, rustic
crunch grilled polenta, sour cream, crispy smoked pancetta
sweet red drop peppers.

Spinach & Ricotta Tortelloni, Tomato & herb sauce

Complimentary freshly brewed tea or coffee
served with a mince pie

Please let us know
if you have any
food allergies
or intolerances
before ordering.

£20 Deposit P/P and Pre Order Essential

**Seatings: 12pm to 2.30pm
3pm to 5.30pm
6pm to 8.30pm**