

Prepared Meals to Cook at Home

This year, we are pleased to offer a selection of fantastic, fully prepared meals for you to cook at home. Hand crafted to the same quality and standard we would serve you in our pubs, all prepped and ready for you to cook at home with clear instructions.

Available throughout December, right up until Christmas Eve for delivery or collection. With a large array of snacks, beers, wines, spirits, mixers all available as well. If you cannot get to the pub this Christmas, let us bring the pub to you!!

Each meal will arrive with a complimentary loaf of our homemade rosemary & sea salt bread to warm up at home and luxury Christmas Crackers for everyone!

Beef Wellington

£40 per person Wine £22/£125*

Prime Yorkshire Fillet of Beef encased with chicken liver pate, mushroom duxelles & Parma Ham in our handcrafted, all butter puff pastry – the ultimate Christmas treat. You'll also get dauphinoise potatoes, seasonal vegetables and a stunning port and madeira jus

Wine recommendation – Ch Corbin 2016 Montagne St Emilion, Bordeaux, France

Festive Nut Roast

£33 per person Wine £19/£105*

The perfect treat for vegans and vegetarians. Packed with our special blend of nuts and fruit this is a lovingly created festive nut roast. We make our own vegan friendly gravy and will also provide you with new potatoes, braised red cabbage and a selection of seasonal vegetables.

Wine recommendation - Jonty's Duck (Syrah, Cabernets, Merlot, Malbec, Petit Verdot) Avondale Winery, Paarl, South Africa, Vegan, Organic, Biodynamic

Salmon En Croute

£33 per person Wine £22/£125*

Fresh Salmon fillet filled with wholegrain mustard and lemon and herb butter. All encased in our handcrafted, all butter puff pastry. We'll include a lovely white wine & cream sauce with fresh parsley and dill to finish. Seasonal vegetables and your choice of mash, roast, new or dauphinoise potatoes will complete the dish.

Wine recommendation - Chablis Domaine Testut, Burgundy, France

Turkey Breast

£33 per person (minimum of 4 people) Wine £18/£100*

We'll brine your turkey to our secret recipe and provide you with the same rub we use for our own Christmas Day turkey. Follow our instructions and you'll have the juiciest turkey you've ever tasted! As for the trimmings, we'll include seasonal vegetables, pigs in blankets, our special sausage meat stuffing, mash & roast potatoes, homemade cranberry sauce and of course, our incredible homemade turkey gravy.

Wine pairing - Valpolicella Ripasso Villalta, Veneto, Italy

Optional Extras

Starters (£4.50 per person)

Duck & Port Pate
Smoked Salmon
Classic Prawn Cocktail

Side Orders (£2.50 per person)

Pigs in Blankets
Sprouts with bacon & chestnuts
Dauphinoise Potatoes
Cauliflower Cheese

Puddings (£4.50 per person)

Classic Christmas Pudding
Salted Caramel Chocolate Torte
Tiramisu

Cheese Board £28 (serves 6-8 people generously) – a selection of carefully selected cheeses, biscuits & oatcakes, homemade Christmas Cake, homemade Chutney, Celery, fruit & grapes.

*Wine is priced per bottle and per case. We also have a wide selection of craft beer, lager, wines & spirits for gifts or to stock up for the festive period.