

A Celebration of Festive flavours!

Starters

CHICKEN & NOODLE SOUP

A timeless classic, this soup brings together tender pieces of chicken and al dente noodles, all swimming in a rich, savoury broth. Served alongside warm bread rolls, it is the perfect way to begin your festive feast, inviting comfort and nostalgia with every spoonful.

LIGHTLY DUSTED CALAMARI

Delicately battered and fried to golden perfection, the calamari offer a gentle crunch and subtle sweetness. Paired with a zesty ali oli dip, this Mediterranean-inspired starter is both elegant and addictive, promising to please seafood lovers and curious gourmets alike.

SALMON, COD, COCONUT & LEMONGRASS FISH CAKE

A fusion of flavours, the fish cake combines the heartiness of salmon and cod with the tropical notes of coconut and lemongrass. Each bite is a harmonious blend of textures—crisp on the outside, tender within. This starter pays homage to both classic British fish cakes and Southeast Asian cuisine.

BRIE CHEESE BITES

Creamy brie cheese encased in a delicate crust, served with tangy cranberry sauce and a crisp side salad. The combination of rich cheese and tart berries is a festive favourite, evoking the essence of Christmas in every mouthful.

SALT & PEPPER CHICKEN CROQUETTES

Golden croquettes filled with succulent chicken, seasoned with a hint of salt and pepper for just the right kick. These bite-sized morsels are ideal for sharing, making them a convivial choice for gatherings.

FARMHOUSE PÂTÉ

A rustic and hearty pâté, crafted from the finest ingredients and served with tossed bread and sweet onion chutney. This dish is a nod to countryside traditions.

Mains

TERIYAKI CHICKEN

Succulent chicken glazed with a sweet and savoury teriyaki sauce, served atop a bed of vegetables or rice. This dish combines Japanese inspiration with festive flair, delivering a harmony of flavour and presentation.

PORK FILLET

Expertly cooked pork fillet, served with baby carrots, creamy mashed potatoes, and a decadent blue cheese sauce. The robust character of pork is complemented by the richness of blue cheese and the earthy sweetness of carrots, making this a dish fit for any celebration.

BEEF MEDALLIONS

Melt-in-the-mouth beef medallions, presented with potatoes gratin and roasted vegetables. This comforting main course offers a blend of creamy, savoury and roasted notes.

SCOTTISH SALMON FILLETS

Fresh salmon fillets, gently grilled and served with new potatoes and crisp asparagus spears. The natural flavours of the salmon are enhanced by simple, elegant accompaniments, resulting in a dish worthy of the season's best moments.

LINGUINE PASTA WITH JULIENNE VEGETABLES

Perfectly cooked linguine tossed with a colourful array of julienne vegetables; The interplay of textures and flavours makes it a refined choice for those seeking something different.

Desserts

CHRISTMAS PUDDING

The quintessential festive dessert, rich with dried fruits and spices, steamed to perfection and served with a generous drizzle of brandy sauce. Few things evoke the spirit of Christmas more vividly than this traditional sweet ending.

CHOCOLATE YULE LOG WITH WARM CHOCOLATE SAUCE

A decadent spiral of chocolate sponge and cream, covered in velvety chocolate and finished with a warm chocolate sauce. This dessert is as beautiful as it is delicious, recalling the log fires that keep winter's chill at bay.

APPLE PIE WITH CUSTARD

Classic and comforting, the apple pie is filled with tender apples and fragrant spices, baked in a flaky pastry and served with creamy custard. It's a taste of home and hearth, perfect for the season.

STICKY TOFFEE PUDDING

Warm, moist and utterly indulgent, sticky toffee pudding features a sponge rich with dates, covered in luscious toffee sauce. It is a crowd-pleaser, bringing comfort and joy in every spoonful.

VEGAN CRUMBLE WITH VEGAN CUSTARD

A celebration of comforting simplicity, this vegan crumble brings together tangy seasonal fruits beneath a golden, oat-strewn topping, baked to crisp perfection. Served with a silky vegan custard, each spoonful offers warmth and nostalgia, ensuring everyone at the table—regardless of dietary preference—can share in the festive sweetness.



PROUD TO BE PART OF
VIK'S PUBS

NOTICE: Food prepared in our restaurant may contain the following ingredients: celery, cereals containing gluten, milk, eggs, wheat, peanuts, soybeans, sesame, molluscs, crustaceans, peanuts, mustard, sulphur dioxide and tree nuts. If you have a food allergy please notify your server. While every effort is made to remove all bones from fish and ensure our chicken dishes are boneless, some small bones may still remain.