

2026
Christmas
BROCHURE



CLOCK HOUSE
— STEAK & COCKTAILS —

Festive Party Nights

THE JAILHOUSE BLUES BROTHERS

FRIDAY 20TH NOVEMBER

£39.50 / £45 PER GUEST
(TWO / THREE COURSES)

SMALL PLATES

Smoked Turkey Leg Bon Bon
Cranberry BBQ, Sage & Onion Crumb

Pig in Blanket Sausage Roll
Mulled Wine & Onion Brown Sauce

French Onion Soup (V)
Gruyere Crouton

Chicken And Duck Liver Pate (GFO)
Bacon, Onion & Orange
Marmalade, Brioche Soldiers

Crispy Fried Camembert (GFO) (V)
Fig Jam, Honey, Candied Pecans

LARGE PLATES

Fire Roasted Turkey Breast (GFO)
Stuffed With Cranberry Stuffing,
Pig In Blanket, Duck Fat Roasties,
Williamson Farm Mash, Garden
Vegetables, Sauteed Sprouts With
Bacon Jam, Yorkshire Pudding,
Turkey Gravy

Rump Steak (GFO) +2.5 Supplement
Portobello Mushroom, Grilled
Plum Tomato, Shoestring Onions,
Triple Cooked Chips

Butter Roasted Salmon Fillet (GF)
Leek, Kale & New Potato Cake,
Lemon Beurre Blanc, Garden Greens.

Charred Celeriac Steak (GF) (V)
Truffle Potato, Baby Onion &
Peppercorn Sauce, Garden Greens

Braised Beef Brisket (GF)
Bourignon Sauce, Potato Terrine,
Garden Vegetables

DESSERTS

Vanilla Baked Cheesecake (V)
Mulled Berries, Spiced Biscuit Base,
Clementine Gel, Cranberry Sorbet.

Sticky Gingerbread Pudding (V)
Bourbon Caramel Sauce, Vanilla ice
Cream, Candied Pecans

Baileys Creme Brulee (GFO) (V)
Vanilla Shortbread, Honey
Macerated Berries, Honeycomb

Dark Chocolate Dome (V)
Amarena Cherries, Cherry Compôte,
Chocolate Brownie, Kirsch Chantilly,
Vanilla Ice Cream



Festive Party Nights

THE MADHOUSE SKA SHOW

SATURDAY 21ST NOVEMBER

£39.50 / £45 PER GUEST
(TWO / THREE COURSES)

SMALL PLATES

Smoked Turkey Leg Bon Bon
Cranberry BBQ, Sage & Onion Crumb

Pig in Blanket Sausage Roll
Mulled Wine & Onion Brown Sauce

French Onion Soup (V)
Gruyere Crouton

Chicken And Duck Liver Pate (GFO)
Bacon, Onion & Orange
Marmalade, Brioche Soldiers

Crispy Fried Camembert (GFO) (V)
Fig Jam, Honey, Candied Pecans

LARGE PLATES

Fire Roasted Turkey Breast (GFO)
Stuffed With Cranberry Stuffing,
Pig In Blanket, Duck Fat Roasties,
Williamson Farm Mash, Garden
Vegetables, Sauteed Sprouts With
Bacon Jam, Yorkshire Pudding,
Turkey Gravy

Rump Steak (GFO) +2.5 Supplement
Portobello Mushroom, Grilled
Plum Tomato, Shoestring Onions,
Triple Cooked Chips

Butter Roasted Salmon Fillet (GF)
Leek, Kale & New Potato Cake,
Lemon Beurre Blanc, Garden Greens.

Charred Celeriac Steak (GF) (V)
Truffle Potato, Baby Onion &
Peppercorn Sauce, Garden Greens

Braised Beef Brisket (GF)
Bourignonn Sauce, Potato Terrine,
Garden Vegetables

DESSERTS

Vanilla Baked Cheesecake (V)
Mulled Berries, Spiced Biscuit Base,
Clementine Gel, Cranberry Sorbet.

Sticky Gingerbread Pudding (V)
Bourbon Caramel Sauce, Vanilla ice
Cream, Candied Pecans

Baileys Creme Brulee (GFO) (V)
Vanilla Shortbread, Honey
Macerated Berries, Honeycomb

Dark Chocolate Dome (V)
Amarena Cherries, Cherry Compôte,
Chocolate Brownie, Kirsch Chantilly,
Vanilla Ice Cream





Afternoon Tea

FESTIVE EDITION

SERVED DAILY IN DECEMBER, 12PM - 3PM

£22 PER GUEST

SAVOURIES

Crispy Fried Camembert
Fig Jam and Honey

Smoked Turkey Leg Bon Bon
Cranberry BBQ

Braised Beef Brisket
Onion, Focaccia

SCONES

Buttermilk and Sultana Scone

Cheese and Cranberry Scone

SWEETS

Mini Sticky Gingerbread Pudding
Bourbon Caramel

Chocolate Brownie
Cherry Compote, Kirsch Cream

Vanilla Baked Cheesecake
Mulled Berries

Includes tea, coffee and a complimentary
Mulled Wine on arrival





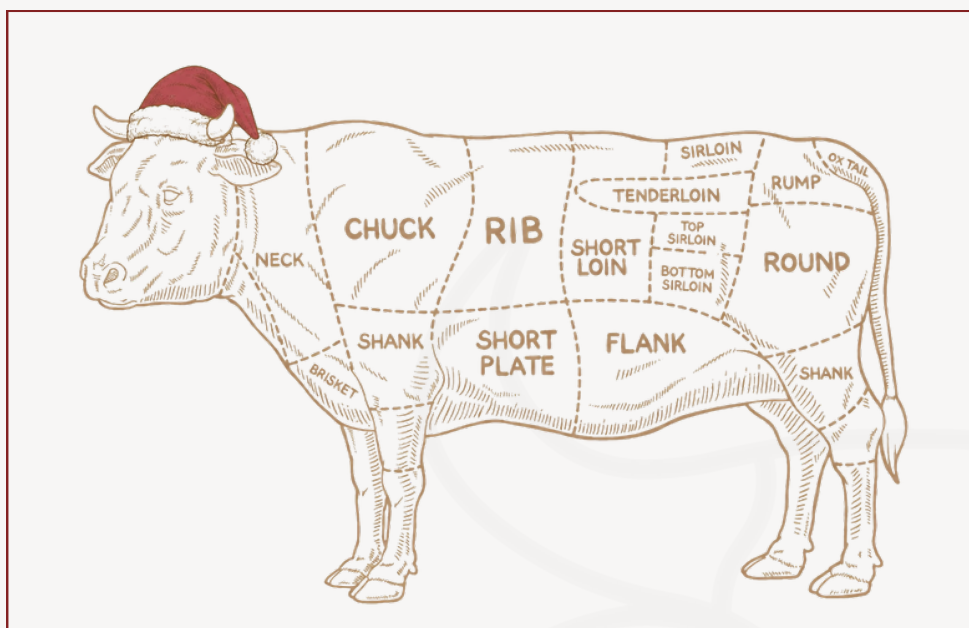
CLOCK HOUSE

— STEAK & COCKTAILS —

Festive Fayre MENU

Available Daily, 20th Nov - 26th Dec
12pm - 9pm

VE - Vegan
V - Vegetarian
VGA - Vegan Option Available



All meat products are butchered and prepared by our own butcher
Please ask for our GF menu

Festive Fayre

MENU

SERVED DAILY FROM 12PM TIL 9PM

TWO COURSES || 26.95 THREE COURSES || 32.00

SMALL PLATES

Smoked Turkey Leg Bon Bon

Cranberry BBQ, Sage & Onion Crumb

Chicken And Duck Liver Pate (GFO)

Bacon, Onion & Orange
Marmalade, Brioche Soldiers

Pig in Blanket Sausage Roll

Mulled Wine & Onion Brown Sauce

Crispy Fried Camembert (GFO) (V)

Fig Jam, Honey, Candied Pecans

French Onion Soup (V)

Gruyere Crouton

LARGE PLATES

Fire Roasted Turkey Breast (GFO)

Stuffed With Cranberry Stuffing,
Pig In Blanket, Duck Fat Roasties,
Williamson Farm Mash, Garden
Vegetables, Sauteed Sprouts With
Bacon Jam, Yorkshire Pudding,
Turkey Gravy

Butter Roasted Salmon Fillet (GF)

Leek, Kale & New Potato Cake,
Lemon Beurre Blanc, Garden Greens.

Rump Steak (GFO) +2.5 Supplement

Portobello Mushroom, Grilled
Plum Tomato, Shoestring Onions,
Triple Cooked Chips

Charred Celeriac Steak (GF) (V)

Truffle Potato, Baby Onion &
Peppercorn Sauce, Garden Greens

Braised Beef Brisket (GF)

Bourgignon Sauce, Potato Terrine,
Garden Vegetables

DESSERTS

Vanilla Baked Cheesecake (V)

Mulled Berries, Spiced Biscuit Base,
Clementine Gel, Cranberry Sorbet.

Baileys Creme Brulee (GFO) (V)

Vanilla Shortbread, Honey
Macerated Berries, Honeycomb

Sticky Gingerbread Pudding (V)

Bourbon Caramel Sauce, Vanilla ice
Cream, Candied Pecans

Dark Chocolate Dome (V)

Amarena Cherries, Cherry Compôte,
Chocolate Brownie, Kirsch Chantilly,
Vanilla Ice Cream

Beef Wellington

SHARING EXPERIENCE

£45 PER GUEST

THURSDAY 3RD, 10TH AND 17TH DECEMBER
AT 7PM



1 WELLINGTON PER 2 GUESTS
CARVED AT THE TABLE

SIDES SERVED ON A SHARING BOARD

THE MAIN EVENT



28 DAY AGED BEEF FILLET

Brushed with Dijon Mustard
Chestnut & Mushroom Duxelle
Prosciutto Ham
Herb Pancake
Butter Puff Pastry

SERVED WITH



Beef Fat Chips
Pink Peppercorn Jus
Honey Glazed Carrots & Parsnips
Tender Stem Broccoli
Sticky Braised Red Cabbage



Bottomless Brunch

Festive Edition

MON TO SAT IN DECEMBER, 12-5PM

£45 per guest - 90 mins unlimited drinks included

MAIN

Fire Roasted Turkey Breast (GFO)

Stuffed with Cranberry Stuffing, Pig in Blanket, Duck Fat Roasties, Williamson Farm Mash, Garden Vegetables, Sauteed Sprouts with Bacon Jam, Yorkshire Pudding, Turkey Gravy.

Rump Steak (GFO) +2.50 supplement

Portobello Mushroom, Grilled Plum Tomato, Shoestring Onions, Triple Cooked Chips.

Butter Roasted Salmon Fillet (GF)

Leek, Kale & New Potato Cake, Lemon Beurre Blanc, Garden Greens.

Charred Celeriac Steak (GF) (V)

Truffle Potato, Baby Onion & Peppercorn Sauce, Garden Greens

Butchers Benedict

Dry Cured Back Bacon, Vines English Artisan Muffin, 2 Poached Eggs, Lightly Smoked Hollandaise

Butchers Steak Burger (GFO)

2 1/4 LB Beef Patties, Vines Artisan Brioche Bun, Festive Coleslaw, Triple Cooked Chips, Rocket & Tomato

Buttermilk Waffles

Dry Cured Back Bacon, Maple, Powdered Sugar

Buttermilk Pancake (V)

Spiced Blueberry Compote, Greek Yoghurt, Maple

DESSERT

Choose Any Dessert From Our Festive Range

DRINKS



Pardal Czech Lager 3.4%

Hawkstone Cider 5.0%

Gordon's or Gordon's Pink

Smirnoff

Cari Saluti Red, White or Rose

Prosecco

Espresso Martini

Watermelon Sour

Mixed Berry Caipiroska

Snow Ball

Mulled Wine

Soft Drinks

Christmas Eve

TAPAS

FOOD SERVED BETWEEN 1PM AND 4PM

LIVE ENTERTAINMENT WITH DAVE MICHAELS

£27.50PP || INCLUDES 3 DISHES

ADDITIONAL DISHES £7.5 EACH

DEPOSIT £10PP

MEAT

Pigs in Blankets

with Maple & Grain Mustard Glaze

Christmas Dinner Arancini

Risotto, Turkey Leg, Sage & Onion,
Parmesan, Cranberry Dip

Beef & Stilton Croquettes

Braised Beef, Potato, Stilton with
Horseradish Cream

Bacon & Camembert Sourdough Toastie (GFO)

Red Onion & Cranberry Chutney

Christmas Loaded Beef Fat Wedges (GF)

Topped with Shredded Beef Brisket,
Shoestring Onions, Blue Stilton Sauce

Festive Scotch Egg

Cranberry BBQ Sauce

FISH

Crispy Whitebait

Garlic & Lemon Aioli

Salt & Pepper Calamari

Chilli Mayonnaise

Mini Fish & Chips

VEGETARIAN

Camembert & Cranberry Bon Bons (V)

Paprika Wedges (GF) (V)

Thick Red Wine Dipping Gravy

Garlic Mushroom Parfait (GFO) (V)

Sourdough

Truffle Mac n Cheese Bites (V)



New Years Eve

FOOD SERVED AT 7.30PM
LIVE ENTERTAINMENT WITH THE HONEY HONEYS

£65 PER GUEST
£20PP DEPOSIT

STARTERS

Beef Fillet Carpaccio

Parmesan Shavings, Truffle Mayo,
Pickled Shallots, Watercress

Confit Duck Leg Croquette

Plum Jam, Pickled Vegetables

Lobster & Prawn Cocktail

King Prawns, Lobster Bisque Marie
Rose, Avocado Puree, Brown Bread
Croutons, Cucumber & Iceberg Lettuce

Burrata (V) (GF)

Pesto Dressing, Basil Oil &
Sourdough

Chicken Liver Parfait

Cranberry & Onion Chutney,
Melba Toast

MAINS

Sirloin Steak (GF)

Café de Paris Butter, Parmesan
Fries, Roast Mushroom, Tender
Stem Broccoli

Roasted Cod Loin (GF)

Crispy New Potatoes, Prosecco
Cream Sauce, Courgette & Carrot
Ribbons

Chicken Breast Stuffed (GF)

With Nduja, Parmesan, Sweet Potato
Puree, Pesto Cream, Wilted Spinach

Truffle & Wild Mushroom Pithivier (GF) (V)

Celeriac Puree, Chantenay Carrots

Braised Beef Brisket

Bourguignon Jus, Potato Dauphinoise,
Honey Glazed Carrot



Includes music quiz,
disco bingo and party bags