

Festive Menu

AVAILABLE MONDAY - SATURDAY
FROM THE 30TH NOVEMBER - 23RD DECEMBER

Starters

SOUP OF THE DAY

Served with a slice of Crusty Bread

CRISPY COATED CHICKEN WINGS

Served with plum sauce and a pickled cucumber salad

CLASSIC PRAWN COCKTAIL

Served with a slice of crusty brown bread

WILD MUSHROOM & BLUE CHEESE CREAM

Served on toasted brioche

HONEY & MUSTARD GLAZED PIGS IN BLANKETS

Served with rocket and a cranberry dipping sauce

Mains

TRADITIONAL ROAST TURKEY

*Served with sage & onion stuffing, honey-roasted
parsnips and carrots, and rich roast gravy*

BRIE, FIG & CARAMELISED ONION TART

Served with crispy Parmentier potatoes and port sauce

PAN FRIED SALMON

*Served with garlic crushed new potatoes and a creamy
dill & pea sauce*

ROAST PORK BELLY

*Served on a bed of creamy mashed potato with
apple & cider jus*

*All of the above mains are served with a seasonal
selection of buttered greens, carrots, Brussels sprouts
and braised red cabbage*

FLAT IRON STEAK

*Served with a side of chunky chips, peppercorn sauce
and a dressed rocket salad (£3.50 Supplement)*

Desserts

ARTISAN CHEESE SELECTION (GFA)

*Four luxury cheeses served with grapes,
crisp celery, homemade chutney,
and a selection of crackers*

TRADITIONAL CHRISTMAS PUDDING

Served with a rich, velvety brandy sauce

APPLE & PLUM CRUMBLE

Served with a creamy custard

INDULGENT CARAMEL & CHOCOLATE TART

Served with chocolate sauce and Chantilly cream

ZESTY LEMON TART

Served with ice cream and raspberry coulis

£25 £30

2 COURSE

3 COURSE

A great time for everyone

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE

Please advise us of any special dietary requirements
when confirming menu choices. Vegetarian/Vegan
options must be pre-ordered at least 14 days in
advance.