

Christmas Menu

STARTERS

Winter Vegetable Soup (gf) (v)

Topped with toasted croutons

Ham Hock & Beetroot Terrine

Served with onion chutney & crostini

Prawn & Avocado Stack

Shelled prawns in rosé sauce layered with avocado and fresh mixed salad

Creamy Garlic Mushrooms (v)

Toasted crouton topped with mushrooms in a garlic, white wine & cream sauce

MAIN COURSES

Traditional Roast Turkey (gf*)

Served with roast potatoes, fresh festive vegetables, pigs in blankets, sage & onion stuffing and a Yorkshire pudding

Blade Of Beef

Slow cooked with a red wine & Guinness sauce served with fresh festive vegetables & roast potatoes

Pork Loin Medallions

Served with seasonal vegetables, roast potatoes & honey gravy

Coley & Garlic Prawns (gf*)

Coley fillet topped with garlic prawns and served with seasonal vegetables, roasted new potatoes and a lemon & parsley sauce

Stuffed Butternut Squash (gf) (v)

Filled with a mix of rice, blue cheese & walnuts and served with fresh mixed salad.

DESSERTS

Traditional Christmas Pudding (gf*)

Served with brandy sauce

Profiteroles

Light, cream filled choux pastries served with whipped cream & indulgent chocolate sauce

Chocolate Orange Torte (gf)

Chocolate brownie base topped with a light chocolate & orange mousse served with orange cream & chocolate drizzle

Cherries Jubilee

Vanilla ice cream topped with dark sweet cherries in kirsch

Cheese & Biscuits (v) (£2.50 supplement)

Stilton, Brie & Cheddar with biscuits, grapes & real ale chutney

Allergens; Some of our ingredients may contain traces of nut, gluten or other allergens. Please ask for details and make any food allergens known to our staff.

Fish dishes may contain bones. (gf) Gluten free option available please ask.

2 Courses

£18.95

3 Courses

£22.95

Available from
30th November
to 24th December



Finish your meal
with a cup of our
freshly ground coffee
and a warm mince pie
Only £2.95

