

Christmas Festive Menu

Available from 28th November to 24th December

STARTERS

Winter Vegetable Soup **Gf V**

Topped with roasted chick peas
Allergens N/A

Pan-seared Scallops & King Prawns **Gf**

Scallops & king prawns pan-seared in garlic butter and served on a bed of salad with a sweet chilli drizzle.
Allergens 3 & 8

Tempura Mushrooms **Gf V**

Mushrooms in a light tempura batter with a garlic, thyme & lemon dressing.
Allergens: 4

Black Pudding Bon Bons

Crispy bacon and black pudding balls with a maple syrup & treacle drizzle.
Allergens 2

MAIN COURSES

Traditional Roast Turkey

Served with pigs in blankets, Yorkshire pudding, turkey stock gravy and sage & onion stuffing. Gluten Free option available.
Allergens: 2*-4-7

Blueberry & Pork Fillet

Pork fillet rolled with blueberry stuffing, served with caramel apple sauce.
Allergens 2-7-14

Cranberry Nut Roast **V**

A delicious blend of nuts, vegetables & cheese, topped with cranberry sauce & pumpkin seeds. Served with Yorkshire pudding & vegetable stock gravy.
Allergens 2-4-7-10-11

Beef & Guinness Brisket

Slow cooked & served with a Yorkshire pudding and a rich beef & Guinness gravy. Gluten Free option available.
Allergens 2*-4-7-14

Thyme & Lemon Sea Bass Fillets **Gf**

Sea Bass fillets marinated in a thyme & lemon oil, pan fried & served on a bed of crushed new potatoes & festive vegetables.
Allergens 5 & 7

Our main courses are served with honey roasted parsnip & carrots, red cabbage, brussel sprouts and seasoned roast potatoes (unless stated otherwise).

DESSERTS

Traditional Christmas Pudding **V**

Finish off your festive feast with this traditional favourite, served with creamy brandy sauce. Gluten free option available.
Allergens: 2-7-13-14

Biscoff Vanilla Cheesecake

Crunchy biscuit base with a rich & creamy vanilla cheesecake, topped with a layer of Lotus Biscoff spread & biscuit crumb. Served with whipped cream.
Allergens 2-7-13

Brownie Fudge Sundae **Gf**

Vanilla & chocolate ice cream layered with rich, chocolate fudge brownie pieces, whipped cream & chocolate sauce
Allergens 4-7-13

Apple & Cherry Tartlet **V**

A sweet pastry apple tartlet topped with black cherry compot & drizzled with creamy custard.
Allergens 2-4-7-10-13

Coffee & Mince Pie 3.25 **V**

Finish your meal with a cup of our freshly ground coffee & a warm mince pie.
Allergens 2-7-13-14

2 Courses £18.95

3 Courses £23.95

Allergen Information

We use the FSA guidance for numbering our allergens; 1 Celery - 2 Cereals/Gluten - 3 Crustaceans - 4 Eggs
5 Fish - 6 Lupin - 7 Milk - 8 Molluscs - 9 Mustard - 10 Nuts - 11 Peanuts - 12 Sesame Seeds - 13 Soya - 14 Sulphur Dioxide (Sulphites)
Please ask a member of the team for more information. *Fish dishes may contain bones.

