

Christmas Menu

Available from Friday 28th November to Sunday 28th
December

Starters

Ham Hock Terrine - Capers, Gherkins, Piccalilli, Wild Rocket Salad & Toasted Ciabatta (GF Available)

Homemade Sausage Roll - Chunky Arrabiata Sauce

Pecan & Honey Baked Camembert - Warm French Baguette & Redcurrant Chutney (GF) (V)

Sweet Potato, Coconut & Chilli Soup - Micro Coriander & Crusty Roll (GF Available) (VE)

Prawn & Smoked Salmon Cocktail - Bloody Mary Sauce & Granary Roll (GF Available)

Mains

Slow Braised Beef Brisket Bourguignon Pie - Herbed Roast Potatoes & Honey Glazed Root Vegetables

Traditional Roast Turkey - Honey & Wholegrain Mustard Parsnips & Carrots, Roast Potatoes, Pigs in Blankets, Brussel Sprouts & Bacon, Swede Mash, Yorkshire Pudding, Thyme & Cranberry Stuffing & Gravy. (GF Available)

Mixed Fish En-Croute - Smoked Haddock, Salmon & King Prawns, Puff Pastry, Thyme Roasted New Potatoes, Samphire & Roasted Cherry Tomatoes.

Pan Fried Chicken Supreme - Herbed Potato Cake, Wild Mushroom, Thyme & Bacon Sauce (GF)

Pear, Walnut & Blue Cheese Tart - Lyonnaise Potatoes, White Wine Sauce, Cherry Tomato & Rocket Salad (V)

Spiced Lentil & Butternut Squash Wellington - Crispy Roast Potatoes & Seasonal Vegetables (VE)

Desserts

Gingerbread Cheesecake - Toffee Sauce & Salted Caramel Ice Cream

Mini Cheese Plate - Stilton, Cheddar, Brie, Grapes, Crackers & Caramelised Onion Chutney (GF Available)

Baileys Creme Brulee - Homemade Cinnamon Shortbread (GF Available)

Classic Christmas Pudding - Brandy Sauce & Fresh Fruit

Traditional Treacle Tart - Vanilla Custard

Lunch

served 12 Midday - 5pm

2 Courses £26.00

3 Courses £32.00

Children's Menu

(aged 12 & under)

served 12 Midday - 8pm

2 Courses £20

Half portion of main & full dessert

Dinner

served 5pm - 8pm

2 Courses £30.00

3 Courses £38.00