

Christmas

FESTIVE MENU

Appetizers

VEGETABLE BROTH

CRUSTY BREAD £9 VE

TRADITIONAL PRAWN COCKTAIL

BUTTERED BROWN BREAD £11.50

HAM HOCK TERRINE

SERVED WITH PICKLED SALAD & CROSTINI £11.50

BAKED GARLIC & ROSEMARY CAMEMBERT

WITH DIPPING BREADS. £12

Desserts & Sweets

CHRISTMAS PUDDING

BRANDY SAUCE. £9

DARK CHOCOLATE CREMEUX

SPICED SHORT BREAD PIG BISCUITS. £9.5 *

TREACLE SPONGE

CRÈME ANGLAISE £9.5

ICED STEM GINGER PARFAITS

SPICED PEAR & HONEY CONE CRUMB. £9.5 *

Main Course

TRADITIONAL TURKEY DINNER

SERVED WITH CREAMY MASHED POTATO, SEASONAL VEGETABLES, YORKSHIRE PUDDING, PIGS IN BLANKETS & A RICH GRAVY. £20 *

SLOW ROASTED SIRLOIN OF BEEF

SERVED WITH MASH POTATO, SEASONAL VEGETABLE, YORKSHIRE PUDDING, PIGS IN BLANKETS & A RICH GRAVY. £22 *

PORK LOIN

FILLED WITH CRANBERRY & APRICOT STUFFING, SERVED WITH DAUPHINOISE POTATOES SEASONAL VEGETABLES & APPLE CIDER SAUCE. £22

BAKED SALMON FILLET

WITH PICKLED CRANBERRIES, PARSLEY AND PISTACHIOS, BUTTERED VEGETABLES & ROASTED POTATOES. £22 *

MUSHROOM & ALE PIE

MASHED POTATO, SEASONAL VEGETABLES, YORKSHIRE PUDDING & A RICH GRAVY £20 VE

SPLIT CHECK POLICY – WE KINDLY REQUEST THAT BILLS REMAIN COMBINED, WE ARE HAPPY FOR YOU TO SEPARATE YOUR OWN BILLS AND PAY SEPARATELY BY INFORMING THE CASHIER OF THE AMOUNTS TO BE PAID. WE APPRECIATE YOUR UNDERSTANDING AND LOOK FORWARD TO SERVING YOU.

*ALTHOUGH WE CANNOT STATE THAT ITEMS ARE GLUTEN FREE, DUE TO THE PRESENCE OF GLUTEN IN OUR KITCHEN, WE CAN MAKE AND ALTER DISHES TO BE MADE WITH INGREDIENTS THAT DO NOT CONTAIN GLUTEN.

ALL DISHES ARE FRESHLY PREPARED ON SITE. FOR DETAILS OF SPECIFIC ALLERGEN REQUIREMENTS, PLEASE SPEAK TO A MEMBER OF STAFF. WE WILL MAKE REASONABLE CHANGES TO DISHES TO ACCOMMODATE ALLERGEN REQUIREMENTS. PLEASE BE AWARE THAT WE CANNOT GUARANTEE AGAINST CROSS CONTAMINATION OF ALLERGENS DURING THE PREPARATION OF YOUR MEAL.