



FESTIVE MENU

2 COURSES £18.50

3 COURSES £22.50

STARTER

Spiced butternut squash soup with almond cream (v)

Pulled Gammon Bruschetta with cider onion chutney

Crispy prawns with cucumber & mint slaw

MAIN COURSE

all served with roast potatoes & seasonal vegetables

Roast turkey with a Yorkie, gravy & traditional trimmings

Baked cod fillet with chorizo & pepper cassoulet

Pieminster roast parsnip, chestnut, cheddar & leek pie with gravy (v)

10oz Black Gate Sirloin steak ~ £5 supplement per head

Served medium rare with rocket & garlic butter

PUDDING

Traditional Christmas pudding with brandy sauce

Confectionary box sundae with salted caramel ice cream

Spiced red berry crumble with nutmeg cream (v)

Mushrooms on toast with Stilton

TO FINISH

add £3 per head

Filter coffee & mince pie

AFTERWARDS

add £6 per head

British cheese selection

