



FESTIVE MENU

2 Courses £26.95 3 Courses £31.95

Available 1st-24th December

Starters

Traditional Prawn Cocktail

Cold-water prawns in Marie rose sauce with fresh leaves and a twist of lemon, served with wholegrain bread and butter

Wild Boar Pate

Onion chutney and toasted bloomer bread

Breaded Brie Wedges (v)

With cranberry sauce and crushed walnuts

Carrot & Parsnip Soup (vo)

Served with wholegrain bloomer bread

Main Courses

Traditional Hand Carved Turkey

Served with roast potatoes, honey roast parsnips, festive vegetables, and lashings of rich gravy

Festive Burger

Steak burger topped with brie, bacon and cranberry sauce, served with skin on fries

Seared Seabass Fillet

Served with a lemon butter sauce, served with roast potatoes, honey roast parsnips, festive vegetables

Root Vegetable Wellington (ve)

Served with roast potatoes, festive vegetables, and red wine jus

Desserts

Traditional Christmas Pudding

Served with lashings of brandy sauce

Chocolate Orange Jaffa Cake (vo)

Warm, rich gooey and indulgent cake served with vanilla ice cream (v) or orange sorbet (ve)

Mince Pie Cheesecake

Served with vanilla ice cream

Local Ice Cream Selection (vo)

Three scoops ice cream topped with a crunchy wafer

Please be aware that all our dishes are prepared in kitchens where nuts, gluten and other allergens are present, therefore we cannot guarantee that any item is "free from" traces of allergens. Information on our dishes is available upon request from our team. (v) suitable for vegetarians. (ve) suitable for vegans. Fish dishes may contain bones. All weights are approximate and before cooking. Poultry and shellfish dishes may contain bones and/or shell. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which is not listed on the menu. Please ask a member of the team if you are concerned about the presence of allergens in your food