



# FESTIVE FAYRE MENU

**1 Main Course**  
**£10.99**

## STARTERS

### FRENCH ONION SOUP

A deeply flavoured soup with sweet caramelised onion and white wine, topped with a toasted cheddar cheese crouton. (\*) (486kcal)

### STILTON PEPPER MUSH-ROOMS

Pan fried mushrooms coated in a creamy pepper sauce and topped with blue cheese, served on garlic ciabatta. (\*) (v) (452kcal)

### CAULIFLOWER WINGS

Spicy cauliflower florets in a light batter tossed in cranberry BBQ sauce. (VE) (322kcal)

### PRAWN COCKTAIL

Sweet and succulent king prawns in a creamy seafood sauce, served on baby gem lettuce, with sliced ciabatta and butter. (+) (391kcal)

**2 Courses**  
**£15.49**

## MAIN COURSE

### TURKEY ROULADE

Individual portion of hand-rolled, basted turkey breast wrapped in streaky bacon, with a pork, sage and onion stuffing centre. Served with roast and mashed potatoes, carrots, red cabbage and peas. (735 kcal)

### RUMP STEAK

8oz Rump steak, served with beer battered onion rings, chips, garden peas and grilled tomato. (\*) (802kcal)

### COD MORNAY

MSC certified cod loin smothered in a creamy cheddar sauce infused with stout and mustard, served with crushed baby potatoes and a medley of vegetables. (\*) (+) (513kcal)

### BUTTERNUT AND LENTIL WELLINGTON

Butternut squash & lentils wrapped in filo pastry, topped with paprika, onion seeds and parsley. Served with baby potatoes, a medley of green vegetables and a rich vegan gravy. (VE) (652kcal)

**3 Courses**  
**£19.99**

## DESSERTS

### CHRISTMAS PUDDING

Individual Christmas pudding served with brandy sauce. (\*) (v) (429kcal)

### TIRAMISU WAFFLE

A warm sweet waffle topped with latte ice cream, whipped cream and chocolate brownie pieces, with chocolate sauce and a cocoa dusting. (v) (815kcal)

### BLACK FOREST DESSERT

A vegan & gluten free biscuit base topped with a dark chocolate, cocoa and coconut filling, served with a red berry coulis and vegan chocolate ice cream. (VE) (448kcal)

### KIR ROYALE SUNDAE

Champagne sorbet and vegan strawberry ice cream, swirled with red berry coulis and meringue pieces, topped with whipped cream and fresh raspberries. (\*) (v) (483kcal)

# FESTIVE FAYRE

## BOOKING FORM

PLEASE INDICATE THE TOTAL NUMBER OF PEOPLE  
FOR EACH MEAL IN THE SPACES BELOW

NAME

CONTACT NO.

NO. OF GUESTS

TIME

BOOKING REFERENCE

DATE

### STARTERS

TOTAL

French Onion Soup

Stilton Pepper Mushrooms

Cauliflower Wings

Prawn Cocktail

### MAIN COURSE

TOTAL

Turkey Roulade

Rump Steak

Cod Mornay

Butternut and Lentil Wellington

### DESSERTS

TOTAL

Christmas Pudding

Tiramisu Waffle

Black Forest Dessert

Kir Royale Sundae

- ☐ 1 Course  
☐ 2 Courses  
☐ 3 Courses

STAFF MEMBER  
TO COMPLETE

### FREE FIZZ

☐ YES ☐ NO



FESTIVE FAYRE MENU IS AVAILABLE FROM THE 14TH NOVEMBER - 24TH DECEMBER. Excluding the 25th of December.  
Deposit £5 per person. No booking confirmed until a deposit is received. A non-refundable deposit and food pre-order must be  
provided 14 days before dining or at the time of booking if less than 14 days.