

STARTERS

SOUTHERN FRIED CHICKEN GOUJONS

Served with spicy Firecracker sauce and a dressed salad garnish.

STILTON PEPPER MUSHROOMS (v)(*)

Pan fried mushrooms coated in a creamy pepper sauce and topped with blue cheese, served on a garlic crouton.

CAULIFLOWER WINGS WITH A CRANBERRY BBQ SAUCE (ve)

Spicy cauliflower florets in a light batter, tossed in a cranberry BBQ sauce and served with a dressed salad garnish.

MAIN COURSES

FESTIVE BURGER (*)

21 Day Matured 6oz British beef burger, topped with a pork, sage & onion patty and smothered with blue cheese and cranberry BBQ sauce, in a toasted brioche style bun with burger sauce, baby gem lettuce, tomato and red onion. Served with crisp skin on fries, onion rings and red cabbage slaw.

TURKEY ROULADE

Individual portions of hand-rolled, basted turkey breast wrapped in streaky bacon, with a meaty pork, sage and onion stuffing centre. Served with roast and mashed potatoes, carrots, red cabbage, peas and a rich gravy.

RUMP STEAK (*)

8oz rump steak, served with onion rings, chips, garden peas and grilled tomato.

SALMON IN BÉARNAISE SAUCE (+)(*)

Scottish salmon fillet suprême in a buttery béarnaise sauce with a hint of tarragon. Served with crushed baby potatoes and a medley of vegetables.

BUTTERNUT AND LENTIL WELLINGTON (ve)

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.

EXTRAS

CHIPOLATAS AND STUFFING | £3.49

A snacking selection of bacon wrapped chipolatas and sage & onion pork stuffing balls, with a cranberry BBQ sauce for dipping.

DESSERTS

CHRISTMAS PUDDING (*)(v)

Individual Christmas pudding, served with brandy sauce.

BLACK FOREST BROWNIE (v)

Our triple chocolate brownie, served warm with morello cherry compote, whipped cream and chocolate flavoured sauce.

PROFITEROLES (v)

Choux pastry balls filled with cream and drizzled with warm chocolate sauce.

AVAILABLE FROM THE 16TH OF NOVEMBER - 24TH OF 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.

1 Course

£11.99

2 Courses

£16.49

3 Courses

£20.99