

FESTIVE FAYRE MENU

1 Main Course
£15.99

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
£21.99

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
£28.99

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.