

The Christmas Menu

2 Courses £16.95

3 Courses £21.95

Children £9.95

1st - 23rd December

To start with...

Pumpkin And Ginger Soup with toasted baguette (V,Vg)

Deep Fried Brie in Panko Breadcrumbs with onion chutney and salad leaves (V)

Smoked Salmon and King Prawn Cocktail in our own Marie Rose sauce, with toasted baguette fingers and salad

Falafel Cajun Spiced Bites with sweet chilli sauce and salad (V,Vg)

Garlic Mushrooms and Goats Cheese on toasted bread topped with green pesto dressing (V)

Mains...

Roast Staffordshire Turkey with new and roast potatoes, sage and onion stuffing, pigs in blankets, buttered sprouts with bacon, carrots and gravy

Oven Roasted Salmon Fillet with a Prosecco, Dill and cream sauce with buttered greens and new potatoes

Roasted Pork Belly with a creamy apple cider sauce served with wholegrain mustard mash, carrots and greens

Fillet Steak – 8oz Fillet Steak cooked to your liking served on a brioche crouton, spinach and cherry tomatoes, homemade chips and buttered green vegetables (£6 supplement)

Mushroom, Chestnut and Tarragon Lasagne with garlic baguette, homemade chips and salad (V,Vg)

Pan Fried Chicken Breast with a cherry tomato, chorizo, thyme and white wine sauce served with new potatoes, carrots and greens

To Finish...

Christmas Pudding with Brandy Sauce

Apple and Redcurrant Mulled Wine Crumble with Vanilla Ice Cream (V,Vg)

Chocolate Orange Cheesecake with pouring cream (V)

Cheese and Biscuits – Cheddar, Brie and Blue Cheese, crackers, onion chutney and celery

Toffee Apple Upside Down Cake with Vanilla Ice Cream (V,Vg)

For the Children...

Roast Staffordshire Turkey with new and roast potatoes, sage and onion stuffing, pigs in blankets, vegetables and gravy

Cheese and Tomato Baguette Pizza with chips (Vegan Option Available)

Sausage and Mash with vegetables and gravy (Vegan Option Available)

Vanilla Ice Cream, chocolate sauce, flake and a wafer