

Festive Menu

Available for Bookings with pre - orders only, Available 1st - 23rd December (excluding Sundays).

Please inform us of any allergies on the menu when booking with us.

Most dishes can be made suitable for vegans & Vegetarians

Starters

Parsnip & Lentil Soup (V)

A warming homemade soup, served with a slice of Brioche Bread and butter.

Smoked Salmon Pate

Smooth homemade Pate served with Toast, butter and rocket garnish

Garlic Ciabatta With Brie & Bacon

Crispy Ciabatta smothered with garlic, creamy Brie and Bacon, served with Cranberry Sauce.

Mains

All of our mains come with Roasted Parsnips, Brussel Sprouts, Petit Pois, Cauli Cheese, Carrots, Sage & Onion stuffing, Beef dripping roast potatoes, Pigs in Blankets, and our Delicious Homemade Gravy.

Roast Turkey Crown

Slow cooked Turkey Breast in tarragon and white wine sauce.

Duo Of Pork

Pork belly & Roast Gammon with crackling

Salmon Fillet

Succulent skin on Salmon Fillet

Festive Burger

Battered chicken burger, with cranberry mayo, Brie, Pigs in Blankets, Lettuce, Tomato, Onion in a Brioche bun

Vegan Chicken Roast (Ve)

Made with Soya & Rosemary, served with vegan Pigs in blankets and vegan cauli cheese

Desserts

Xmas Pudding (V)

Matured for six months and steeped in cider and brandy for a moist, fruity and sticky pudding, served with brandy cream.

Irish Cream Torte (V)

Crunchy chocolate base with a smooth milk chocolate truffle, a centre of baileys cream served with vanilla ice cream.

Raspberry Trifle Cheesecake (V)

Soft vanilla sponge topped with raspberry sauce, Finished with whipped cream, white chocolate flakes & raspberry pieces, served with Vanilla ice cream.

£35 Per Head, £20 for smaller portions

Under 5s eat free!

(unfortunately due our licence, we will have to say goodbye to children by 9pm, apologies for any inconvenience)

A discretionary 10% service charge is added to your bill, all service charge goes towards your server