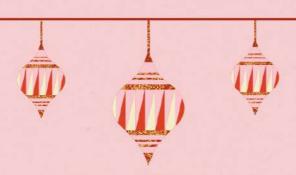




## MENU



## STARTERS

Pigs in Blankets Baked in Camembert with a Cranberry Dip Winter Vegetable Soup with Crusty Bread (VE/GFO) Prawn & Avocado Salad with Marie Rose Sauce (GF) Traditional Greek Feta Salad (V)

## MAIN COURSES

Traditional Roast with all the Trimmings, Seasonal Veg & Gravy (GFO)
Choice of: Turkey, Beef or Roast Pepper Nut Roast (VE)
Venison & Red Wine Pie with Veg, Roast Potatoes & Gravy
Mushroom Stroganoff Pie with Veg, Roast Potatoes & Gravy (VE)
Chicken Burger with Brie, Bacon, Stuffing & Cranberry Sauce, Topped
with Pigs in Blankets with Chips & Salad
Garlic Butter Salmon with Lemon Asparagus & Mash (GF)

## DESSERTS

Traditional Christmas Pudding & Cream (V)
Sticky Toffee Pudding & Custard (GF, V)
Ice Cream with Biscoff Cream Liqueur (V, 18+)
Trillionaires Tart (GF, VE)

1 COURSE: £17.95 2 COURSES: £23.95 3 COURSES: £27.95

(V) Vegetarian (VE) Vegan (GF) Gluten Free (GFO) Gluten Free Option Available \*Any allergies or intolerances please let us know\*