

Festive Fayre *menu*

Available from 12th November 2024 until the 1st January 2025

2 COURSES £20.99 | 3 COURSES £23.99

Deposit and pre-orders required for all bookings

Starters

Breaded Brie Wedges ^V

Served with caramelised red onion chutney and rocket (613kcal).

Chicken Liver Pâté

Served with toasted white bloomer bread, caramelised red onion chutney and rocket (737kcal).

Prawn & Avocado Cocktail [†]

King prawns and smashed avocado with tomato and baby gem lettuce, served with freshly sliced white bloomer bread and butter (518kcal).

Spiced Minestrone Soup ^{VE}

Served with freshly sliced white bloomer bread (296kcal).

Mains

Traditional Christmas Dinner

Hand-carved turkey, served with roast potatoes, seasonal vegetables, sage & onion stuffing, pig in blanket, Yorkshire pudding and rich gravy (1156kcal).

8oz* Rib-Eye Steak

Seasoned and cooked to your liking, served with roast potatoes, seasonal vegetables, sage & onion stuffing, pig in blanket and Yorkshire pudding (1283kcal).

With a sauce of your choice:

Peppercorn & Brandy (104kcal) or Beef Dripping & Merlot Gravy (53kcal).

Turkey & Smoked Ham Hock Pie

In puff pastry, served with roast potatoes, seasonal vegetables, sage & onion stuffing, pig in blanket, Yorkshire pudding and rich gravy (1891kcal).

Grilled Salmon Fillet [†]

Served with roast potatoes, seasonal vegetables, sage & onion stuffing, Yorkshire pudding and a smoky hollandaise sauce (1226kcal).

Brie & Cranberry Beef Burger

Beef burger topped with Croxton Manor Brie[®], cranberry sauce and stuffing, served in a toasted brioche bun with tomato, lettuce, red onion and mayonnaise. Served with onion rings, rosemary sea salted skin-on fries and pig in blanket (1477kcal).

Festive Beyond Meat[®] Burger ^V

Beyond Meat[®] burger, topped with Croxton Manor Brie[®], cranberry sauce and stuffing, served in a toasted brioche bun with tomato, lettuce, red onion and mayonnaise. Served with onion rings and rosemary sea salted skin-on fries (1456kcal).

Vegan option available ^{VE} (1095kcal)

Desserts

Christmas Pudding ^V

A Christmas classic served with custard (507kcal).

Cheese & Biscuits ^V

Stilton[®], Croxton Manor Brie[®] and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits (791kcal).

Chocolate Orange Tart ^{VE}

Served with vanilla & coconut vegan ice cream and raspberry coulis (542kcal).

Cheesecake With Black Cherry Compote ^V

Served with clotted cream ice cream (696kcal).

Adults need around 2000kcal a day ^V Vegetarian ^{VE} Vegan [†] May contain shell or bones

Terms & Conditions: Ask a member of the team to view our allergen information. Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians. (VE) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. † Fish, poultry and shellfish dishes may contain bones and/or shell. * All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. Calorie counts are correct at the time of printing. This information has been provided to allow you to make an informed choice when dining with us. To ensure our customers have choice, temporary product substitutions may be required which can affect the calorie content listed for our dishes on the menu.

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NO GLUTEN CONTAINING



Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No Gluten Containing Menu.

2 COURSES £20.99 | 3 COURSES £23.99



Deposit and pre-orders required for all bookings

Starters

Prawn & Avocado Cocktail †

King prawns and smashed avocado with tomato and baby gem lettuce, served with seeded bread and butter (474kcal).

Chicken Liver Pâté

Served with toasted seeded bread, caramelised red onion chutney and rocket (622kcal).

Tomato Soup ^{VE}

Served with seeded bread (200kcal).

Mains

8oz* Rib-Eye Steak

Seasoned and cooked to your liking, served with roast potatoes, seasonal vegetables and pig in blanket (1103kcal).

With a sauce of your choice:

Peppercorn & Brandy (104kcal) or Beef Dripping & Merlot Gravy (53kcal).

Grilled Salmon Fillet †

Served with roast potatoes, seasonal vegetables and a smoky hollandaise sauce (1045kcal).

Brie & Cranberry Beef Burger

Beef burger topped with Croxton Manor Brie®, cranberry sauce with tomato, lettuce, red onion and pig in blanket. Served without a bun, with a large dressed salad (723kcal).

Festive Beyond Meat® Burger ^{VE}

Beyond Meat® burger, topped with Violife® slice, cranberry sauce with tomato, lettuce and red onion. Served without a bun, with a large dressed salad (620kcal).

Desserts

Cheese Selection ^V

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and toasted seeded bread (748kcal).

Chocolate Orange Tart ^{VE}

Served with vanilla & coconut vegan ice cream and raspberry coulis (542kcal).

Cheesecake With Black Cherry Compote ^V

Served with clotted cream ice cream (696kcal).

Adults need around 2000kcal a day ^V Vegetarian ^{VE} Vegan [†] May contain shell or bones

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