



Christmas Menu 2020

Available from Monday 30th November 2020 – Friday 8th January 2021
2 course meal £19.95, 3 course meal £24.95

STARTERS

Duck and Orange Pate

Smooth pork, duck and chicken liver pate with orange, served with toasted bread and red onion chutney, and salad garnish.

Homemade Pumpkin & Butternut Squash Soup

A sweet and spiced homemade pumpkin & butternut squash soup served with warm bread and butter.

Smoked Cod & Pancetta Fishcake

A fishcake of smoked cod, pancetta, and creamy mash in panko breadcrumbs, served on a bed of wilted spinach and topped with crispy pancetta and hollandaise sauce.

Breaded Brie Wedges

Two hand-breaded creamy Brie pieces coated in panko breadcrumbs served with a mixed leaf salad and an apple, date & tamarind chutney.

MAIN COURSES

Traditional Roast Turkey

Succulent roasted turkey crown served with crispy roast potatoes, honey glazed parsnips, pig in blanket, stuffing balls, braised red cabbage with a mix of seasonal vegetables. All topped with a homemade Yorkshire pudding and our rich homemade gravy.

Carrot & Cashew Wellington (VE)

Carrots, mushrooms, spinach and cashew nuts with a carrot, orange and ginger spiced marmalade wrapped in a puff pastry case, served with crispy roast potatoes, honey glazed parsnips, stuffing balls, braised red cabbage and a mix of seasonal vegetables. All topped with a homemade vegan gravy.

Roasted Salmon Fillet

Oven roasted salmon fillet served with lemon and thyme crushed new potatoes, herb buttered green beans and hollandaise sauce.

Pork Tenderloin

A slow cooked pork tenderloin on a bed of creamy mustard mash with roasted shallots and a rosemary jus.

Engineer Festive Beef Burger

Our chargrilled 8oz beef burger topped crispy bacon, melted brie and a sweet cranberry burger relish, all in a brioche bun. Served with chips and coleslaw.

DESSERTS

Traditional Christmas Pudding

A light and spiced Christmas pudding covered with creamy custard.

Homemade Lemon Cheesecake

A tangy lemon cheesecake on a biscuit base. Served with freshly whipped cream and a fruit compote.

Mixed Sorbet Selection (VE)

A scoop of each sorbet: tangy blood orange, sharp mulberry and sweet mango topped with fruit and sprig of mint.

Sticky Toffee Pudding (GF)

Date & toffee flavoured sponge with a sticky toffee sauce, served with creamy custard.

TO FINISH

Traditional mini mince pies

Add tea or coffee starting from £2.00

Please speak to a member of staff regarding gluten free options or if you have any other allergies.