

1 Course £13.49

2 Courses £18.49

3 Courses £23.49

Starters

TOMATO AND BASIL SOUP (V)

A warming blend of sweet tomatoes and basil. Served with ciabatta and butter.
(Vegan if no butter) (357kcal)

PEPPERPOT MUSHROOMS (V) (*)

Pan fried mushrooms coated in a creamy pepper sauce and topped with blue cheese, served on garlic ciabatta. (455kcal)

CHILLI CHEESE BAUBLES (V)

A blend of spicy jalapeños and cheese in a crisp batter, served with a spicy tomato sauce. (435kcal)

PRAWN COCKTAIL (+)

Sweet and succulent king prawns in a creamy seafood sauce, served on baby gem lettuce, with sliced ciabatta and butter. (398kcal)

Desserts

CHRISTMAS PUDDING (*) (V)

Individual Christmas pudding served with brandy sauce. (429kcal)
(Vegan when the brandy sauce is swapped for our vegan vanilla ice cream. 418kcal)

TRUFFLE BROWNIE TORTE (VE)

Belgian chocolate truffle mousse on a biscuit base, topped with chunks of chocolate brownie and served with chocolate ice cream. (467kcal)

Mains

TURKEY ROULADE

Individual portion of hand-rolled, basted turkey breast wrapped in streaky bacon, with a pork, sage & onion stuffing centre, served with a rich gravy. (787kcal)

BEEF BOURGUIGNON (*)

Slow cooked diced beef featherblade in a traditional red wine sauce with mushrooms, onions and bacon. (821kcal)

SALMON WITH LOBSTER SAUCE (+)

Scottish salmon suprême with a creamy lobster sauce. (887kcal)

VEGETABLE TAGINE TART (VE)

A shortcrust pastry tart, with a courgette, pepper and butternut squash filling, topped with pumpkin seeds and quinoa. Served with a rich vegan gravy. (902kcal)

**All of the above are served with roast and mashed potatoes, peas, carrots, red cabbage and Brussels sprouts.
(Vegetable Tagine Tart served with baby potatoes instead of mashed.)**

CHRISTMAS STAR (V)

Crispy churros bites filled with chocolate crème, served with a berry coulis. (471kcal)

GOLD, FRANKINCENSE & MYRRH SUNDAY

An indulgent sundae of salted caramel and vanilla ice cream, salted caramel sauce, whipped cream and a Gold® wafer bar. (728kcal)

(*) Alcohol (+) Bones (V) Vegetarian (VE) Vegan



Booking Form

NAME: _____

CONTACT NO.: _____

DATE: _____

TIME: _____

BOOKING REFERENCE (IF KNOWN): _____

NO. OF
GUESTS: _____

Please indicate the total number of people for each meal in the spaces below.

1 Course

2 Courses

3 Courses

Starters**TOTAL**

TOMATO AND BASIL SOUP (no butter)

PEPPERPOT MUSHROOMS

CHILLI CHEESE BAUBLES

PRAWN COCKTAIL

Mains**TOTAL**

TURKEY ROULADE

BEEF BOURGUIGNON

SALMON WITH LOBSTER SAUCE

VEGETABLE TAGINE TART

Desserts**TOTAL**

CHRISTMAS PUDDING (with ice cream)

CHRISTMAS STAR

TRUFFLE BROWNIE TORTE

GOLD, FRANKINCENSE & MYRRH SUNDAY

FESTIVE FAYRE MENU IS AVAILABLE FROM THE 13TH NOVEMBER - 24TH DECEMBER.
 Deposit £5 per person. No booking confirmed until a deposit is received. A non-refundable
 deposit and food pre-order must be provided 14 days before dining or at the time of booking if
 less than 14 days. Bookings are valid for dining from this menu only.

FAYRE-A