



STARTERS

BREADED BRIE WEDGE

SERVED WITH HOMEMADE CRANBERRY SAUCE

SALMON & PRAWN COCKTAIL (GF OPTION ON REQUEST)

SERVED ON A BED OF GEM LETTUCE, MARIE ROSE SAUCE & BROWN BREAD

ROASTED PEPPER & TOMATO SOUP (VE, GF OPTION ON REQUEST)

SERVED WITH WARM CIABATTA

DUCK & ORANGE PATE (GF OPTION AVAILABLE)

SERVED WITH MELBA TOAST & RED ONION CHUTNEY

MAINS

ROAST TURKEY BREAST (GF OPTION ON REQUEST)

SERVED WITH ROAST POTATOES, SEASONAL VEG AND ALL THE TRIMMINGS

COD BAKED WITH LEMON & THYME (GF)

SERVED WITH ROAST NEW POTATOES, GREEN BEANS & TOMATO ON THE VINE

STEAK, WILD MUSHROOM & RED WINE PIE

SERVED WITH MASH & SEASONAL VEG

CHESTNUT ROAST (V, VE, GF)

SERVED WITH ROAST POTATOES, PARSNIPS & SEASONAL VEG

BRIE, CRANBERRY & MUSHROOM WELLINGTON (V)

SERVED WITH ROAST POTATOES, PARSNIPS & SEASONAL VEG

DESSERTS

CHRISTMAS PUDDING (GF)

SERVED WITH BRANDY SAUCE OR CREAM

STICKY TOFFEE PUDDING (GF OPTION ON REQUEST)

SERVED WITH CUSTARD

BAILEYS YULE LOG

SERVED WITH CREAM

MANGO SORBET

1 COURSE £18 PER HEAD

2 COURSES £25 PER HEAD

3 COURSES £32 PER HEAD

CHRISTMAS MENU AVAILABLE FROM DECEMBER 1ST – DECEMBER 24TH PRE-ORDERS ONLY



HAPPY CHRISTMAS TO ALL OUR CUSTOMERS



A 10% GRATUITY WILL BE ADDED TO ALL CHRISTMAS DINNERS.

WE TAKE CARE TO PRESERVE THE INTEGRITY OF OUR VEGETARIAN, VEGAN AND GLUTEN FREE DISHES, WE MUST ADVISE HOWEVER THAT THESE PRODUCTS ARE HANDLED IN A MULTI KITCHEN ENVIRONMENT AND WE CANNOT GUARANTEE THAT OUR DISHES DO NOT CONTAIN TRACES OF NUTS OR SEEDS. THE FISH DISHES MAY CONTAIN BONES

