

FESTIVE MENU

2 courses for £24.95 3 courses for £32

Roasted Red Pepper Soup v

Winter warming soup, served with Sourdough Bread

Button Mushroom Bruschetta VE

Button mushroom, shallots, olives & sun-dried tomatoes on a dairy free cream cheese & chive bruschetta

Prawn & Crayfish Cocktail

On a bed of crispy Baby Gem lettuce, medley of diced cucumber & red onion topped with lemon zest, seafood sauce & roasted cherry tomato, served with brown bread & butter

Ham Hock & Pea Terrine

Classic Christmas Ham Hock terrine with peppered rocket salad, tangy piccalilli & toasted sourdough

Traditional Turkey Roast

Roasted Turkey Breast with Sage & Onion Stuffing, Crispy Roast Potatoes, Honey-Glazed Carrots & Parsnips, Pan-Fried Brussel Sprouts, Gravy & a Yorkshire Pudding

Pan Fried Herb Crusted Salmon

Pan fried Salmon fillet topped with a citrus & herb crust, served upon crushed baby potatoes, a medley of seasonal greens & hollandaise sauce.

Butternut Squash & Lentil Wellington VE

Baked in golden filo pastry, served with roast potatoes, sage & onion stuffing & seasonal veg

Beef Bourguignon

Slow cooked tender beef, bacon lardons, carrots, mushrooms & pearl onions in a rich red wine sauce. served with creamy mash

Bubble & Squeak Risotto with Crispy Poached Egg v

Sautéed carrot & cabbage in a slow cooked risotto flavoured with tarragon, onion thyme & garlic, topped with mascarpone cheese a crispy poached egg & flaked parmesan

Apple & Blackberry Crumble v

with Creamy Custard

Christmas Pudding v

With Brandy Sauce

Chocolate Orange Torte v

Served with Vanilla Ice Cream & a honeycomb crunch

*10% Group surcharge
will be added to the bill
for groups of 10 + guests*

Cashless payments only. 20% VAT included.

A discretionary 10% service charge will be added to your bill.

Food Allergies/Intolerances: Please ask your server if you require more information about the ingredients of our dishes. All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present.