



CHRISTMAS MENU

Available from Friday 30th November until Saturday 22nd December 2018 (excludes Sundays)

Lunchtime

2 Courses: £17.95

3 Courses: £22.95

Evening

2 Courses: £22.95

3 Courses: £26.95

Includes a glass of Prosecco on arrival

TO START

(V) Roasted root vegetable soup with a hint of chilli served with a fresh bread roll.

Homemade chicken liver and smoked bacon paté served with fresh crusty bread and homemade onion chutney.

(V) Stuffed red pepper topped with mozzarella cheese.

Smoked salmon terrine served with melba toast.

MAIN COURSES

Roast turkey crown with homemade herby stuffing, roasted potatoes and stock gravy.

Spanish beef and chorizo hot pot served with baby roasted potatoes.

Baked salmon with a pesto and feta cheese crust served with baby roasted potatoes.

(V) Wild mushroom and chestnut cottage pie.

All served with honey glazed carrots and seasonal greens.

DESSERTS

Christmas pudding served with brandy custard.

Chocolate brownie served with fresh raspberries and thick double cream.

Boozy fresh fruit salad served with thick double cream.

Selection of three cheeses served with crackers, grapes and fruit chutney.

Note:

The whole party must order from the Christmas menu. Menu only available if you pre-book. Pre-orders required for groups of 6+. £10pp non-refundable deposit required for all bookings.

We accommodate, to the best of our ability, all guests with food intolerances and allergies. However, we are unable to guarantee that dishes will be completely allergen-free. Please ask us for our allergens book and we can advise. VAT is included; however, a service charge is not added, and gratuity is entirely at your discretion.