

Christmas Menu

Available Monday – Saturday from 24th November – 24th December

3 Courses £39.95 pp

Starters

Traditional Prawn Cocktail

Served on a bed of salad with brown bread & butter

Carrot & Parsnip Soup

Served with a bread roll & butter ( option available)

Duck & Orange Pâté

Served with slices of toast & caramelised onion chutney

Smoked Mackerel

Served on a bed of salad accompanied by a horseradish mousse

Melon Medley

Mains

Traditional Roast from a choice of either Turkey or Gammon

Served with roast potatoes, seasonal vegetables, pigs in blankets, stuffing, Yorkshire pudding & gravy ( option available)

Beetroot Wellington

Served with roast potatoes, seasonal vegetables, & gravy

Sea Bass

Served with crushed new potatoes, tender stem broccoli and a lemon butter sauce

Desserts

Traditional Christmas Pudding

Served with brandy butter ( option available)

Warm Chocolate Fudge Cake

Served with either cream or vanilla ice cream

Sticky Toffee Pudding

Served with custard

Forest Fruit Pavlova

Served with either cream or vanilla ice cream

Key Lime Pie

Served with cream ( option available)

Upgrade to Cheeseboard £8.95

Served with a selection of cheese, crackers, grapes & chutney

All served with a complimentary Tea or Coffee & Mint Chocolate

Children's £11.95

Traditional Roast Turkey

Served with roast potatoes, seasonal vegetables, a pig in blanket & gravy

Sausage & Mash

Served with peas

Fish Fingers & Mash

Served with peas

**All come with 2 scoops of either
Chocolate or Vanilla Ice Cream & a Glass of Squash**

 Suitable for Vegetarians.  Suitable for Vegans.  Gluten Free.

Items on this menu may contain nuts.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

Full allergen information is available on request.