



CHRISTMAS

Menu

Available between 11th November to 24th
December excluding Mondays
Pre orders only

£25 for Two course's
£30 for Three course's
Minimum two course

STARTERS

Curried Parsnip Soup (V) (VG)

served with parsnip crisp and a
warm crusty roll

Duck Orange Pate

served with caramelised onion
chutney, rocket salad and toast

Classic Prawn Cocktail (DP)

served with lettuce, tomato,
cucumber and marie rose sauce

Creamy Garlic Mushrooms (DP) (V)

served on thick white toast and
topped with rocket

MAIN COURSES

Hand Carved Roast Turkey (DP)

served with pigs in blankets, seasonal vegetables,
yorkshire pudding, seasoned roast potatoes and
gravy

Pan Fried Salmon Fillet

served with new potatoes, asparagus and
a lemon dill sauce

Topside of Beef (DP)

served with horseradish mashed potato, cauliflower
cheese, seasonal vegetables, yorkshire pudding,
stuffing and gravy

Beetroot Wellington

served with roasted parsnips, seasonal
vegetables, roasted potatoes and gravy
(V) (VG)

Main dishes can be adapted to cater for gluten free

DESSERTS

Traditional Christmas Pudding (DP) (N) Winter Berry crumble (DP) (N)

served with brandy sauce

served with custard

Baileys Bread and Butter Pudding (DP)

served with custard

Vegan Winter Berry Cheesecake

served with vegan vanilla ice cream
(VG) (GF)

Finished off with Tea or Coffee and a Mince Pie



Two Courses £15

Kids Christmas Menu

Main Course

Hand Carved Roast Turkey (DP)

served with mashed potato, vegetables, yorkshire pudding and gravy

Vegetable Sausage (VG) (V)

served with mashed potato, vegetables and gravy

Popcorn Chicken (DP)

served with fries and peas

Fish Fingers (DP)

served with fries and peas

Desserts

Christmas Pudding (DP)

served with custard

Jelly and ice Cream (DP)

strawberry jelly with vanilla ice cream

Chocolate Brownie (DP)

served with vanilla ice cream and chocolate sauce

Two Scoops of Ice Cream (DP)

Choice of vanilla, strawberry or chocolate

Vegan vanilla ice cream is available

Mini Mince pie to finish