

Festive MENU

Make
CHRISTMAS
Magical

2 Courses **£15.95** 3 Courses **£18.95**



Starters

Bloody Mary King Prawn Cocktail

King prawns, mixed leaves, celery, cherry tomato, lime, tangy Marie Rose sauce, brown bread and butter

Spiced Butternut Squash Soup (V)

Croutons, parsley, soured cream, ciabatta

Ham Hock Terrine (GF*)

Terrine with mustard and pickled carrots, golden beetroot piccalilli, mixed leaves, herb dressing, toasted bread

Stilton Glazed Mushrooms (V, GF*)

Button mushrooms, creamy stilton sauce, toasted garlic bread



Mains

Roast Turkey (GF*)

Home carved fresh turkey breast, Victoria Plum sausage meat stuffing, pig in blanket, roasted carrots, roasted parsnips, button sprouts, roast potatoes, gravy

Boneless Beef Rib

Slow braised, roasted carrots, roasted parsnips, button sprouts, roast potatoes, red wine and caramelised onion gravy

Herb Crusted Cod Loin (GF*)

White wine, sun dried tomato and chive sauce, sautéed baby potatoes, red onion, green vegetables

Cashew Nut and Mushroom Wellington (V)

Roasted carrots, roasted parsnips, button sprouts, roast potatoes, vegetarian gravy



Desserts

Rich Christmas Pudding (V)

Luxury Christmas pudding, redcurrants, brandy sauce infused with orange zest, ginger dusting

Black Cherry Trifle (V)

Syrup soaked sponge, cherries, chocolate custard, whipped cream

Raspberry and White Chocolate Meringue Roulade (V)

Cream, winter berries

Gingerbread Cheesecake (V)

Vanilla cheesecake topped with home baked ginger and chocolate cookie pieces, toffee sauce, ginger dusting

(V) Vegetarian (GF) Gluten Free (GF*) Gluten Free substitutes available on request

Tier A

Available from 19th November to 24th December
Advanced booking required. Served in addition to our regular menu