

FESTIVE MENU

2-COURSES £27.95 3-COURSES £32.95

AVAILABLE 26TH NOVEMBER – 30TH DECEMBER 2025

STARTERS

TOMATO AND RED PEPPER SOUP (GF, VE)

Bread roll and butter

MUSHROOM & TRUFFLE ARANCINI (V, GF)

Wasabi mayonnaise & herb salad

CHICKEN LIVER PARFAIT

Plum & apple chutney, herb salad & toasted sourdough (GF on request)

TRADITIONAL PRAWN COCKTAIL

Baby gem lettuce, Marie rose sauce, brown bread and butter (GF on request)

TOMATO AND MOZZARELLA SALAD

Basil pesto, aged balsamic and rocket (GF on request)

MAINS

ROAST TURKEY CROWN

Apricot and chestnut stuffing, creamed mash potatoes, roast potatoes, pigs in blankets, Yorkshire pudding, roasted carrots, parsnips and sprouts, red wine gravy. (GF on request)

NUT ROAST

Apricot stuffing, mash, roast potatoes, roasted winter root vegetables (VE)

BATTERED COD

Hand cut chips, marrowfat mushy peas, tartare sauce and lemon

8 HOUR BRAISED FEATHER BLADE OF BEEF

Apricot and chestnut stuffing, roast potatoes, Yorkshire pudding, roasted carrots, parsnips and sprouts, red wine gravy (GF on request)

CLASSIC CHEESEBURGER

6oz patty, cheddar cheese, baby gem and tomato, dill pickles, mustard and tomato ketchup (GF on request)

HERB CRUSTED SALMON

Dill crushed new potatoes, lemon caper sauce and samphire, lemon oil and pea shoots (GF)

DESSERTS

STICKY TOFFEE PUDDING

Vanilla pod ice cream & toffee sauce (GF on request)

CHOCOLATE AND SALTED CARAMEL HAZELNUT TART

Raspberry coulis, vanilla mascarpone and blueberries (GF, VE)

TRADITIONAL CHRISTMAS PUDDING (V)

BAKED LEMON TART

Crushed meringue, Chantilly cream and raspberry coulis (GF on request)

