

Christmas

MENU

2 COURSES - £29.95

3 COURSES - £34.95

STARTERS

Seasonal Soup (VE)

served with croutons & a truffle oil

Portobello Mushroom Rarebit (V)

served with a winter salad garnish

Prawn Cocktail

served in a classic Marie rose sauce with fresh little gem lettuce & brown bread

Wild Game Terrine

with toasted brown bread, winter chutney & mixed leaf salad

MAINS

Traditional Roast Turkey

Roast Potatoes, honey glazed vegetables, mixed green vegetables, sprouts, Yorkshire pudding, stuffing ball, pigs in blankets, red wine gravy.

Roast Beef

Roast Potatoes, honey glazed vegetables, mixed green vegetables, sprouts, Yorkshire pudding, stuffing ball, pigs in blankets, red wine gravy.

Festive Chicken Burger

Breaded chicken breast, lettuce, tomato, steaky bacon, crispy onions, melted brie, cranberry sauce & pigs in blankets in a brioche bun, all topped with onion rings and served with seasonal fries and house slaw.

Pan-fried Sea Bass

Crushed new potatoes, mixed roasted vegetables, wild garlic tomato sauce with adressed rocket & parmesan salad.

Roasted Butternut Squash (VE)

Half butternut squash stuffed with mushroom, walnuts, crispy kale and mix spice, served with roast potatoes, mixed green veg, stuffing, veggie loaf & gravy.

DESSERTS

Classic Christmas Pudding

served with brandy custard or double cream

Sticky Toffee Pudding

served with a rich toffee sauce & sea salted caramel ice cream.

Chocolate Brownie

with white chocolate sauce and served with vanilla ice cream.

Vegan Ginger bread Trifle (VE)

vegan custard, ginger bread sponge, whipped vegan cream & gingerbread crumb