

Christmas Menu

Available from Friday 29th November till Tuesday 24th December
and Friday 27th December till Monday 30th

2 Courses £31.95 pp

3 Courses £39.95 pp

Starters

Traditional Prawn Cocktail

Camembert

With sweet chilli sauce and a toasted brioche bun

Homemade Soup of the Day

With a crusty roll (GF option available)

Lox Salmon

With gluten free bread on top of garlic and herb cream cheese

 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.

Mains

Turkey

With cranberry dew served with roast potatoes, seasonal veg, sage and onion stuffing, pigs in blankets & gravy

Lamb Shank

With rosemary and garlic, served with roast potatoes, seasonal veg, sage and onion stuffing, pigs in blankets & gravy

Honey Roasted Ham

Served with roast potatoes, seasonal veg, sage and onion stuffing, pigs in blankets & gravy

Vegetable Wellington

Served with roast potatoes, seasonal veg, sage and onion stuffing & veggie gravy

Gravy Options are Turkey, Beef, or Vegetable

Desserts

Bread and Butter Pudding

Served with custard

Rhubarb Crumble

Served with custard ( option available)

Mince Pie

With brandy cream

Sorbet

Raspberry or lemon flavours

Cheese Board Option

Add an extra £7.95