



festive menu

£20
2 courses

£25
3 courses

1st – 24th December

TO START...

Homemade Chicken Liver Pate GF AVAILABLE
Jack Daniels onion chutney and toasted sourdough

**Smoked Haddock, Mozzarella
& Spring Onion Fishcake**
Hoi Sin glaze & micro herbs

Butternut Squash & Red Pepper Soup
GF/VEGAN AVAILABLE
Artisan roll, sea salt & black pepper butter

TO FOLLOW...

Traditional Christmas Roast Turkey
GF AVAILABLE
Roast potatoes, vegetables, pig in blanket, stuffing
& Yorkshire pudding

Braised Beef with Argentinian Malbec
Roast potatoes and vegetables

Salmon Supreme with Charred King Prawns
White wine & dill sauce, crushed new potatoes & vegetables

Festive Burger Stack
6oz steak burger, smoked bacon, brie and cranberry sauce,
topped with a pig in blanket. Fries & coleslaw

Cajun Spiced Sweet Potato Roulade
GF/VEGAN AVAILABLE
Roast potatoes, vegetables and red onion & rosemary glaze

TO FINISH.

Traditional Christmas Pudding
With brandy & vanilla custard

Glazed Chocolate Torte
GF/VEGAN AVAILABLE
With boozy raspberries, vanilla ice cream & honeycomb crumb

White Christmas Mess
Smashed meringue, fresh cream and winter berries with white
chocolate shavings and cinnamon sugar dust

*What is Christmas? It is the tenderness for the past,
courage for the present, hope for the future*
-AGNES M. PHARO

A non-returnable £10 per person deposit is required
A compulsory service charge will apply on tables of 8 or more

