

Christmas

MENU

2 Courses £32 3 Courses £37

STARTERS

Creamy garlic mushroom & parmesan gratin (V) (GFA)
Served with warm ciabatta bread

Slow roasted pulled beef brisket hash brown
topped with a horseradish mayonnaise

Cream of carrot & orange soup (V) (GFA)

Topped with carrot crisps, dried orange & thyme croutons

Pan Fried chilli, garlic & lemon roasted king prawns (GFA)

Toasted ciabatta bread, lemon balm

MAINS

Fresh roasted Turkey (GFA)

Baked mushroom Bourguignon pie (GFA) (VE)

Slow roast topside of beef (GFA)

Chesnut, flat & button mushrooms, onions, rosemary & carrots in a gluten free short crust pastry. Served with a homemade rich, red wine gluten free & vegan gravy

Salmon En Croûte

A deliciously tender salmon fillet wrapped in a golden puff pastry with spinach and sweet grilled peppers. Served with a creamy prawn and cucumber velouté sauce and peashoot salad

All above roasts served with homemade Yorkshire pudding, roast potatoes, new potatoes, garlic potatoes, pigs in blankets, sausage stuffing, cranberry & crispy smoked bacon sprouts, honey roasted parsnips, buttery green vegetable medley, creamy carrot and swede mash, cheesy cauliflower topped with crispy onions and cider steamed red cabbage

DESSERTS

Homemade Sticky toffee pudding cheesecake

Homemade sticky toffee pudding base, topped with a vanilla cheesecake filling and drizzled with homemade salted caramel sauce.
Served with vanilla ice cream

Boozy Christmas pudding

With a rich homemade, creamy brandy sauce

Vegan chocolate truffle torte (VE) (GFA)

A chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with chunks of chocolate brownie and chocolate crumb.
Served with vegan ice cream.

Tiramisu

Ladyfingers dipped in espresso & coffee liqueur, layered with a whipped mixture of cream, sugar and mascarpone cheese; sprinkled with cocoa.

Festive Belgian waffle

Warm Belgian waffle drizzled with a white chocolate Baileys sauce, Nutella topped with Ferrero Rocher, a scoop of vanilla ice cream and a chocolate sauce drizzle.

Winter berry & meringue sundae (GFA)

Mixed winter berry compote layered with meringue and vanilla ice cream topped with whipped cream.

Dishes that can be altered to Gluten Free will have the (GFA) symbol next to them, (VE) stands for Vegan and (V) stands for Vegetarian. Dishes may be altered to ensure your needs are met.

Please ask a member of staff for more information

Don't forget to have a look at our range of Christmas Cocktails and Live Music every weekend in December!

We hope you enjoy your Christmas celebrations with us..