

Starters

Leek & potato soup topped with fresh chives, cream and herb croutons (GV)

Prawn & smoked salmon cocktail with Marie Rose sauce (GV)

Flaked smoked mackerel, beetroot & horseradish cream dressing

Smooth chicken liver & whisky pâté, plum & apple chutney and toasted brioche (GV)

Goat's cheese, spinach, tomato and red pesto pastry tartlet (vegan version available) (GV)

Mains

Roasted turkey with bacon wrapped chipolata

OR vegetarian broccoli, cauliflower, stilton & cheddar bake (V)

Served with stuffing, parsnips, roast potatoes, braised red cabbage, carrots, sprouts & Yorkshire pudding (GV)

Roasted leg of lamb in a port, rosemary & mint gravy, braised red cabbage,
sautéed potatoes and green beans (GV)

Sea bass fillet with roasted tomatoes and a creamy tomato, white wine & chive sauce, sautéed potatoes,
green beans and spinach (GV)

Chicken breast wrapped in bacon in a creamy leek & wholegrain mustard sauce,
mash and seasonal greens (GV)

Wild mushroom & shallot suet pudding, mash, carrots and green beans (vegan version available)

(GV) – gluten free version available. For other allergies, vegan & dietary requirements please contact us

Desserts

Traditional Christmas pudding with brandy pouring cream, spiced biscuit crumb & ice cream (GV)

Black forest ice cream bowl (ice cream with black cherry compote, crushed biscuit & chocolate sauce) (GV)

Spiced Pear, apple & mincemeat crumble with ice cream (GV)

Warm chocolate & hazelnut praline brownie, crushed hazelnuts, chocolate sauce and ice cream (GV)

Baileys caramel & dark chocolate tart with crushed shortbread & chocolate crumb served with ice cream

Blackberry & sloe berry gin cheesecake

(GV) – gluten free version available. For other allergies, vegan & dietary requirements please contact us

DINE-IN

2 Courses £32 | 3 courses £38

**includes table decorations, crackers and
tea or filter coffee to finish**

Non-refundable £10 deposit per person
**the full balance may be required where no notice is given. Any meals
charged for can be packaged as takeaway**

TAKEAWAY – Main & dessert for £25 per person

*(Minor omissions can usually be catered for, but if any ingredients are
added or a meal is completely changed a small fee may occur)*

Children - Strictly aged 10 & under

Prawn cocktail

Breaded chicken strips

Soup

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Roast turkey

BBQ chicken & cheese & fries

Scampi, chips & peas

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Chocolate brownie

Strawberry & marshmallow sundae

Chocolate fudge cake

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2 courses £18 3 courses £22