

Christmas FESTIVE MENU*

AVAILABLE 20TH NOV - 24TH DEC
GROUPS OF 6 OR MORE (can be negotiable)



2 COURSES
£23.95**

3 COURSES
£29.95**

INCLUDES GLASS OF PROSECCO OR NON-ALCOHOLIC ALTERNATIVE

*Food to be pre-ordered 7 days in advance of your reservation date.
Whilst we try our best to avoid it, some details or products may be subject to change.
** PEAK PRICING FRIDAY – SUNDAY 2 COURSE £28.95, 3 COURSE £34.95.



(V) Vegetarian
(VEO) Vegan Option Available

STARTERS

SWEET POTATO & THYME SOUP (V) (VEO)
With crème fraîche & warm bloomer

PRAWN & SMASHED AVOCADO COCKTAIL
King Prawns, bloody mary, baby gem lettuce and sourdough croutons

BAKED MUSHROOMS (V) (VEO)
Giant mushrooms stuffed with camembert, roast red peppers & caramelised onions (VOA)

DUCK LIVER + PORT PARFAIT
Rosemary infused butter, onion chutney & toasted bread

MAINS

CHRISTMAS TURKEY (VEO)
Roast turkey crown served with roast potatoes, pigs in blankets, stuffing and seasonal veg.

FISH & LEEK PIE
Salmon, cod and smoked haddock in a leek sauce topped with creamy mash and parmesan cheese & served with seasonal veg.

CAJUN SWEET POTATO & CREAM CHEESE ROULADE (V) (VEO)
Cajun sweet potato roulade filled with vegan cream cheese, sweet and spicy red pepper, & onion chutney. Served with roast potatoes and seasonal veg.

FESTIVE BURGER
6oz beef burger topped with streaky bacon, brie, cranberry and a pig in blanket.

DESSERTS

BOOZY CHRISTMAS PUDDING (V) Served with brandy sauce, vanilla ice cream & red currants.

SALTED CARAMEL BROWNIE (V) (VEO) Served with vanilla ice cream

JAM ROLY POLY (V) Served with custard, vanilla ice cream & berry compote.

BLACK FOREST TRIFLE CHEESECAKE (V) Served with fresh cream.