

FESTIVE MENU

TWO COURSES - £18 THREE COURSES £22.95

STARTERS

CELERIAC SOUP

Creamy celeriac soup topped with crispy croutons and pancetta. (Smoked paprika as vegetarian option) (gfo)

BRIE WEDGES

Breaded wedges of brie served with redcurrant jelly. (v)

SMOKED SALMON AND PRAWN COCKTAIL

Prawns bound in a Marie-Rose sauce with smoked salmon on a bed of lettuce with granary bread. (gfo)

HOUSE PATE

Served with caramelised onion chutney, granary toast and salad garnish. (gfo)

MAINS

ROAST TURKEY

Traditional roast turkey, served with roast potatoes, fresh vegetables, pigs in blankets, stuffing, Yorkshire pudding, gravy and cranberry sauce. (gfo)

COD MORNAY

Cod supreme in a creamy cheddar sauce, served with garlic and rosemary roasted new potatoes and fresh vegetables. (gf)

CRANBERRY NUT ROAST

Served with roast potatoes, fresh vegetables, stuffing, Yorkshire pudding, gravy and cranberry sauce. (v) (gfo) (vg)

RIB EYE STEAK – Surcharge £5

10oz rib eye steak, cooked to your liking, served with garlic and rosemary new potatoes, roasted cherry tomatoes, field mushroom and a red wine gravy. (gf)

DESSERTS

CHOCOLATE FUDGE CAKE

Served with vanilla ice cream.

TRADITIONAL CHRISTMAS PUDDING

Served with brandy cream.

SALTED CARAMEL PROFITEROLES

With whipped cream and chocolate sauce.

TRIO OF CHEESES

Brie, Stilton and Cheddar with crackers, onion chutney, apple, celery and salad garnish.

Complimentary tea or coffee and mince pie to finish.

All our food is cooked fresh to order so please be patient during busy times. If you have any allergies, please let a member of staff know before ordering. (gf) – Gluten Free (gfo) – Gluten Free Option (v) – Vegetarian (vg) - Vegan