

FESTIVE MENU

2 courses 25.95 3 courses 29.95
(children 2 courses 12.95, 3 courses 14.95)

Available from 24th November to 30th December

£10pp non-refundable deposit required to secure your booking for parties of 8+
Pre-orders required 7 days before arrival

TO START

Creamy leek & potato soup, herb croutons, warm bread and butter (VGA/*)

Smooth chicken liver pâté, Plum Pudding ale & apple chutney and toasted bloomer bread

Prawn & avocado cocktail, Marie-Rose dressing, lemon and granary bread (*)

Mushroom arancini, roast garlic mayonnaise and pickled cucumber salad (VG)

MAINS

Pan fried seabass fillet, sautéed potatoes, buttered spinach with a creamed white wine,
prawn & chive sauce (NGCI)

Festive roast turkey, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables,
Yorkshire pudding and turkey gravy (*)

Slow braised feather blade of beef, horseradish mash, chantenay carrots, button mushroom,
baby onion & red wine gravy and Yorkshire pudding (*)

Butter bean, butternut squash & Quorn casserole topped with puff pastry,
with roast potatoes and seasonal vegetables (VG)

FESTIVE SIDES

Roasties (V) 4.95

Pigs in blankets 4.95

Cauliflower cheese bake (NGCI) 4.95

PUDDINGS

Christmas pudding, brandy sauce and whipped Chantilly cream

Baked apple, cinnamon & toffee crumble with custard

Rich chocolate tart, mulled berries and vanilla ice cream (VGA)

British cheese board with biscuits, apple, celery and Plum Pudding ale & apple chutney*