

Christmas Festive Menu

Available 2nd -22nd December
2 courses £27.95 3 courses £31.95

French Onion Soup

Freshly baked granary or white bread & butter

Baked Creamy Garlic Mushrooms (V)

Croutes

Classic Prawn Cocktail

Dill & lemon aioli, freshly baked granary bread & butter

Traditional Roast Turkey Dinner

Cranberry & sage stuffing, roast potatoes, carrot & swede, brussel sprouts, honey-mustard roast parsnips, pig in blanket, turkey gravy

Cave-Aged Cheddar Cheese & Onion Pie (V)

Creamed potatoes, baked beans, pan gravy

Festive Pie

Shortcrust pastry filled with roast turkey, honey roast ham, cranberry & sage stuffing. Served with creamed potatoes a pig in blanket, winter greens and turkey gravy

Pan Roasted Salmon Fillet

Spinach & cheddar gratin, white wine & dill veloute, winter greens

Rum Soaked Christmas Pudding

Brandy sauce

Festive Crème Brûlée

Cinnamon sugar shortbread, winter berries

Sticky Toffee Pudding

Butterscotch sauce, bourbon vanilla bean ice cream

All our food is prepared in a kitchen where nuts, gluten and other allergens maybe present. Whilst we take care to prevent cross-contamination, any product may contain traces as our entire menu is produced in the same kitchen. Dish descriptions do not include all of the ingredients used to make the dish. If you have a food allergy please speak to a team member before ordering. Full allergen and ingredient information is available. We asked that parties of 10 and over pre book their meals at least 7 days in advance.

