

—■ CHRISTMAS MENU ■—

—■ 2 COURSE - £19.95 - 3 COURSE - £24 ■—

—■ STARTERS ■—

Homemade Butternut Squash Soup

With a thyme cream & crusty bread - V / GF option

Traditional Prawn Cocktail

Shredded lettuce, prawns, Marie rose sauce garnished with paprika & onion with a twist of lemon - GF

Warm Breadcraved Brie

With a Cumberland Sauce - V

Smoked Duck Pâté

Topped with clarified butter served with Rye bread - GF option

—■ MAINS ■—

All served with roasted root vegetables, Brussel sprouts and roast potatoes

Plate of Christmas Fayre -GF

Roasted turkey & gammon with stuffing, pig in blanket, roast potatoes, seasonal vegetables and traditional homemade gravy

Homemade Smoked Brisket Pie

Smoked Beef Brisket in a rich ale gravy in a shortcrust pastry pie

Grilled Barramundi

With a caper, sun-dried tomato & nutmeg cream

Mushroom Wellington - V

Mushrooms, chestnuts, beetroot & lentils wrapped in puff pastry

—■ PUDDINGS ■—

Traditional Christmas pudding

with brandy sauce

New York style vanilla Cheesecake

With a winter berry compote - GF

Fruit Salad

Fresh cut fruits with hedgerow sorbet - GF

Homemade Chocolate Torte

with a black cherry sauce



Terms and Conditions

A £10 per head non-refundable deposit is required to make the booking. A 10% service charge will be added to Christmas table bookings. Menu prices are per person they do include table setup and cracker. Please check with staff for food allergies/intolerances before you order. Menu options need to be in preferably 14 days prior to the booking.

—■ GF = Gluten Free - V = Vegetarian ■—

