

Starters

Cauliflower and Stilton Soup V

Served with a freshly baked sourdough baguette.

Honey Glazed Halloumi and Fig Salad VG GF

Honey glazed halloumi & baked fig salad with mixed leaves toasted almonds & honey mustard dressing.

Cajun Prawn Cocktail

Crispy Cajun spiced king prawns on cos lettuce with avocado & Marie rose sauce. (GF if served without bread)

Festive Sweet and Spicy Sticky Wings GF

Sweet & spicy cranberry & chilli chicken wings served with sour cream & chive dip.

Mains

Traditional Christmas Roast Turkey Breast or Roasted Beef Striploin

served with pigs in blankets, a large homemade Yorkshire pudding, crisp & fluffy roast potatoes, pork, sage & cranberry stuffing, honey roast parsnips, a selection of seasonal vegetables & homemade red wine gravy.

Festive Chicken Burger

Grilled chicken breast covered in melted stilton cheese, cranberry sauce & stuffing served in a brioche style bun with lettuce, tomato & red onion topped with a skewer of pigs in blankets with a side of fries.

Grilled Fillet of Seabass GF

Rosemary, garlic & lemon infused fillets of seabass on sauteed new potatoes with char grilled tender stem broccoli dressed with herb oil & balsamic reduction.

Creamy Vegan Mushroom Stroganoff VG

A Select mix of wild and closed cup mushrooms sautéed with leek, onion, garlic and gherkins flambéed in brandy and cooked in creamy paprika sauce served with white rice.

Festive Veggie Burger VG

Moving mountains burger topped with vegan cheese, cranberry sauce & Brussel sprout slaw. Served in a brioche style bun with lettuce, tomato & red onion with a side of fries.

Desserts

Christmas Pudding V

Traditional Christmas pudding served with a choice of brandy butter, cream or custard.

Sticky Toffee Pudding V

Classic sticky toffee pudding served with cream, Ice cream or custard.

Cinnamon Spiced Apple Crumble V

Cinnamon spiced Bramley apples with a crunchy crumble topping served with custard, cream or ice cream.

Ice Cream / Sorbet Selection VG GF

3 scoops of ice cream or sorbet with a rolled wafer & sauce.

Cheese board

Cheddar, stilton & brie cheese with celery, grapes & onion chutney served with a selection of crackers.

Mince Pies & Liqueur Coffees

Mince pies served warm with cream £1.50

Liqueur Coffee £7.00

- V Vegetarian
- VG Suitable for Vegans
- GF Gluten Free Ingredients

