



Festive

MENU 2025 | 3 COURSE MEAL

LUNCH 39.95PP | DINNER 42.95PP

STARTERS

Roasted Tomato & Chilli Soup **V VE GF** Served with sourdough bread & butter

Chicken Liver Pâté **GF** Sourdough toast & a sweet fruit chutney

Garlic & Rosemary Baked Camembert **V GF** Sourdough toast & a sweet fruit chutney

Prawn Cocktail **GF** Served with buttered brown bread & Marie Rose sauce

Mushroom Bruschetta **V GF** Rustic sourdough bread topped with creamy mushrooms & herbs

MAINS

Turkey Crown GF

Yorkshire pudding, duck fat roast potatoes, cranberry & orange stuffing, pigs in blankets, honey roasted parsnip, carrot, Brussel sprouts, braised red cabbage & gravy

Beef Brisket GF

Yorkshire pudding, duck fat roast potatoes, honey roasted parsnips, carrots, Brussel sprouts, braised red cabbage & gravy

Salmon Fillet GF

Lemon & garlic baked salmon, served with Hasselback potatoes & creamed leeks

Butternut Squash, Brie and Beetroot Tart V GF

Honey roasted parsnip, carrot & creamed leeks

Cauliflower Steak V VE GF

Yorkshire pudding, roast potatoes, cranberry & orange stuffing, honey roasted parsnip, carrot, Brussel sprouts, braised red cabbage and gravy

DESSERTS

Christmas Pudding **V VE GF** Served with a brandy sauce & redcurrants

Baileys Crème Brûlée **V GF**

Apple & Blackberry Crumble **V** Served with vanilla ice cream

Sticky Toffee Pudding **V** Served with vanilla ice cream

Chocolate Truffle Torte **V VE GF** Served with a sweet berry compote

Available 7th December - 23rd December*

GF Gluten-Free Option Available | **V** Vegetarian | **VE** Vegan Option Available