

Festive MENU

STARTERS

Parsnip, Celeriac and Apple Soup with parmesan croutons [GFA/ V/ Ve]
Pigs in Blankets Toad 'n' The Hole with stuffing and cranberry gravy
Wild Mushroom Pate with cranberry compote, toast and butter [V/Ve]
Slow cooked Beef and Onion Cassoulet with a wholegrain mustard scone [GFA]
Crab Timbale with a crusty bread roll and butter [GFA]

MAIN COURSES

Classic Roast Turkey with roast potatoes, sage and cranberry stuffing, a pig in blanket, roasted carrot, turkey gravy, seasonal vegetables and a Yorkshire pudding [GFA]
Roast Beef Topside, with roast potatoes, roasted carrot, rich beef gravy, seasonal vegetables and a Yorkshire pudding [GFA]
Slow cooked, hearty, winter vegetable Casserole with sour cream and chives and a crusty bread roll [V/Ve/GFA]
Festive Beef Burger topped with brie, bacon and cranberry with a pig in blanket, seasoned fries and coleslaw
Cajun Spiced Salmon fillet with garlic butter king prawns, crispy chorizo and crumbled goats cheese on a bed of rocket and watercress salad with a vinaigrette [GFA]

DESSERTS

Hot Chocolate Fudge Cake with vanilla ice cream [V/Ve]
Biscoff Cheesecake with vanilla ice cream [V/GFA]
Steamed Christmas Pudding with brandy sauce
Winter Berry Eton Mess [V/GFA]
Yorkshire Cheese and Biscuits [+£3] [V/GFA]

2 course £25
3 course £30

NON-REFUNDABLE DEPOSIT OF £10 PER PERSON & A FULL PRE ORDER FORM IS REQUIRED TO SECURE YOUR BOOKING. RETURNED NO LATER THAN 7 DAYS PRIOR TO BOOKING, AVAILABLE 25TH NOVEMBER – 20TH DECEMBER. [NOT AVAILABLE ON SUNDAYS – JANUARY BOOKINGS ON SPECIAL REQUEST.

ALLERGEN INFO WITH PRIOR DISCUSSION WE CAN CATER FOR THOSE WITH FOOD ALLERGIES. GFA = OPTION MADE WITH INGREDIENTS FREE FROM GLUTEN/ WHEAT AVAILABLE ON REQUEST. V = MADE WITH VEGETARIAN INGREDIENTS. VE = MADE WITH VEGAN INGREDIENTS OR VEGAN ON REQUEST