



Christmas MENU

SERVED FROM FRIDAY 28TH NOVEMBER- WEDNESDAY 24TH DECEMBER

STARTERS

GARLIC CREVETTE PRAWNS WITH GRANARY BREAD
HALLOUMI FRIES WITH SWEET CHILLI & GARLIC MAYO DIP
STILTON MUSHROOMS WITH GRANARY TOAST

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MAINS

ROAST TURKEY, PIGS IN BLANKETS & STUFFING
ROAST TOPSIDE OF BEEF, HOMEMADE YORKSHIRE PUDDING
PEPPER POT HOMEMADE NUT ROAST

**ALL SERVED WITH CRISPY ROAST POTATOES, GLAZED
PARSNIPS, STUFFING, SEASONAL VEGETABLES & GRAVY**

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DESSERTS

CHRISTMAS PUDDING, BRANDY SAUCE
PROFITEROLES, CHOCOLATE SAUCE
BLACK FOREST GATEUX, POURING CREAM

2 COURSES £20

3 COURSES- £25

NOT ALL INGREDIENTS ARE LISTED, PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES BEFORE ORDERING. FISH DISHES MAY CONTAIN BONES . KITCHEN CONTAINS ALLERGENS.