

AVAILABLE FROM 28TH NOVEMBER - 24TH DECEMBER SERVED MONDAY - SATURDAY

STARTERS

ALL SERVED WITH AN ASSORTMENT OF BREADS FOR THE TABLE

Broccoli & stilton soup with croutons [v]

Classic king prawn cocktail with marie rose sauce

Potted brie with red onion chutney [v]

Red onion & beetroot tart topped with crème fraiche [v]

Creamy garlic mushrooms [v]

MAINS

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Roast turkey crown, pigs in blankets & cranberry stuffing
Roasted topside of beef with Yorkshire pudding
Slow roasted belly pork with stuffing & crackling
Seabass fillets with a lemon, caper & prawn butter
Mediterranean vegetable tart [v]

ALL SERVED WITH ROAST & NEW POTATOES, GLAZED PARSNIPS, CAULIFLOWER CHEESE & SEASONAL VEGETABLES

DESSERTS

Traditional Christmas pudding with brandy sauce
Spiced apple & sultana crumble with custard
Orange & berry cheesecake with pouring cream
Salted caramel & chocolate tart with vanilla ice cream [ve]
White chocolate & passionfruit posset with a shortbread biscuit

2 COURSES £25 | 3 COURSES £30

Please inform a member of our team if you have any dietary requirements; dairy free and gluten free options are available.