

Christmas Evening Carvery

Friday 28th November - Wednesday 24th December

Served Monday- Saturday - 5-9pm

STARTERS

Leek & potato soup with herb croutons and warm bread

Bowl of pigs in blankets with dipping gravy

Ham hock & pea terrine, mulled wine chutney and toast

Garlic & stilton cream mushrooms with dipping bread

Smoked salmon & prawn cocktail with lemon mayonnaise dressing

CARVERY

SELECTION OF FOUR MEATS CARVED TO ORDER

OR

BUTTERNUT SQUASH & BEETROOT WELLINGTON

SERVED WITH ALL THE TRADITIONAL TRIMMINGS INCLUDING HOMEMADE

YORKSHIRE PUDDINGS, ROAST POTATOES, HONEY GLAZED PARSNIPS,

CRANBERRY STUFFING, CAULIFLOWER CHEESE,

A SELECTION OF FRESH SEASONAL VEGETABLES & GRAVY

DESSERT

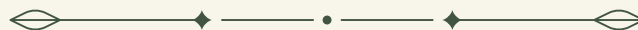
Traditional Christmas pudding with brandy sauce

Lemon meringue roulade with a mulled fruit compot

Vanilla & Biscoff cheesecake

Chocolate & Baileys brownie

Profiteroles with chocolate sauce



2 COURSES £22

3 COURSES £27



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