



SUNDAY FESTIVE MENU

£30 2 courses £35 3 courses

includes a complimentary mince pie & cream

STARTERS

Roast butternut squash soup

baked bread roll | chef's choice of the day

Truffled wild mushroom (V)

toasted brioche, creamy garlic sauce, blue cheese, tarragon oil

Prawn cocktail

Leckford seeded loaf, Marie Rose sauce, lettuce, cucumber

Smoked chicken terrine

Leckford seeded bread crostini, apricot chutney

MAINS

Honey glazed gammon

roast potatoes, maple-glazed carrots & parsnips, seasonal greens, pigs in blankets, Yorkshire pudding, rich gravy

Roasted sirloin of beef

roast potatoes, maple-glazed carrots & parsnips, seasonal greens, pigs in blankets, Yorkshire pudding, rich gravy

Traditional roasted turkey

roast potatoes, maple-glazed carrots & parsnips, sprouts, chestnut & apricot sausage meat stuffing, pigs in blankets, Yorkshire pudding, rich gravy

Beetroot & mushroom wellington (V) (VE)

roast potatoes, maple-glazed carrots & parsnips, seasonal greens, rich gravy

Pan-fried seabass (GF)

crushed new potatoes, seasonal greens, caper Beurre Noisette, lemon

DESSERTS

Traditional Christmas pudding (V)

brandy sauce, red currants

Double chocolate brownie (V)

vanilla ice cream, brownie crumb

Banana sticky toffee pudding (V) (VE)

smoked banana, salted caramel ice cream

Ice cream or sorbet (V)

please ask for today's selection

SIDES

Craving a little something extra?

Sides are available at an additional cost & are excluded from the set menu offer.

Roast potatoes | 4.50 (V)

Pigs in blankets | 6

Seasonal vegetables | 3 (V) (VE) (GF)

Cauliflower cheese | 5 (V)

Gluten-free options are available. For allergen information, please ask a member of staff or refer to a menu. We store, produce and display food and drink where allergens are handled, and while we try to keep things separate, we cannot guarantee that any item is allergen-free (including vegan). All items cooked in our fryers, including those without meat, share the same oil. This oil may contain traces of meat products and other major allergens due to shared preparation and cooking equipment.

The calorie information is per portion. Adults need around 2000 kcal per day.

(V) Vegetarian (VE) Vegan (GF) Gluten Free