



FESTIVE SET MENU

2 DECEMBER - 24 DECEMBER

Pre-order at least 72 hours in advance • Excludes Sundays & Mondays

Tuesday: 12 pm - 3 pm & 5 pm - 8 pm

Wednesday to Saturday: 12 pm - 6 pm

3 COURSES £32.50 • 2 COURSES £27.50



FREE PROSECCO: 1 bottle for a group of 6 • 2 bottles for a group of 10 or more

✦ STARTERS

HONEY ROASTED PARSNIP & APPLE SOUP V, DP, CL, GFO

Honey roasted silky parsnip and Bramley apple soup with winter spices, finished with honey and served with warm crispy ciabatta.

PRAWN & CRAYFISH COCKTAIL C, M, DP, GFO

Plump prawns and sweet crayfish tails in classic Marie Rose sauce over crisp shredded lettuce, finished with smoked paprika. Served with a bread roll.

BAKED CAMEMBERT V, DP, GFO

A rich, molten wheel of creamy cheese baked with garlic, fresh rosemary and honey, served with warm crusty bread for dipping.

PORK & DUCK LIVER PÂTÉ WITH BRANDY ORANGE DP, GFO

Smooth pâté laced with orange and French Cognac liqueur. Served with caramelised onion chutney, salad and toast.

✦ MAINS

SLOW COOKED LAMB SHANK DP

Tender lamb shank in rich mint gravy with roasted garlic mash, charred sprouts, carrots and parsnips.

HAND CARVED ROAST TURKEY DP, GFO

Roast turkey with Yorkshire pudding, sage & onion stuffing and pigs in blankets. Served with roasted garlic mash, roast potatoes, sprouts, carrots, parsnips and traditional gravy.

MAPLE & MISO GLAZED SALMON WITH JASMINE RICE F

Pan fried tender salmon in a sweet and savoury maple and miso glaze. Served with jasmine rice, garden peas and broccoli, finished with soy sauce and sesame seeds.

BEETROOT & BUTTERNUT SQUASH WELLINGTON VG, N

Beetroot and butternut squash in puff pastry with garlic roast potatoes, broccoli stems, carrots, parsnips and rich cashew-chestnut gravy.

✦ DESSERTS

TRADITIONAL CHRISTMAS PUDDING DP, N

Served with brandy sauce or Baileys infused custard.

BREAD & BUTTER PUDDING DP

Served with Baileys infused custard.

STICKY TOFFEE PUDDING DP

Served with Bailey's infused custard.

VEGAN WINTERBERRY CHEESECAKE VG, GF

Served with vegan ice cream.

CHRISTMAS CRUMBLE CHEESECAKE DP

Vanilla cheesecake topped with crumble and ginger biscuit. Served with vanilla ice cream.

KIDS 2 COURSES £15

MAINS

HAND CARVED ROAST TURKEY DP, GFO

Roast potatoes, Yorkshire pudding, mash, stuffing, pigs in blankets and vegetable sides.

FESTIVE TURKEY BURGER DP

Turkey breast, lettuce, tomato, melted cheese and cranberry sauce in a brioche bun. Served with fries.

FESTIVE MAC N CHEESE V, DP

Creamy macaroni cheese served with fries.

CHICKEN POPCORN DP

Served with fries, peas and salad sticks.

DESSERTS

3 SCOOPS OF ICE CREAM DP

Chocolate, strawberry or vanilla.

JELLY & ICE CREAM DP

CHOCOLATE BROWNIE DP

Served with vanilla ice cream.

Allergen key: GFO gluten free option • GF gluten free • DP dairy product • V vegetarian • VG vegan • CL celery • C crustaceans • F fish • N nuts • M mustard

