



Festive Menu

STARTERS

DEEP FRIED BRIE Cranberry Sauce, Mixed Salad
CHICKEN LIVER PARFAIT Red Onion Chutney,
Granary Toast

CLASSIC PRAWN COCKTAIL Shredded Baby Gem
Lettuce, Marie Rose Sauce, Lemon, Brown Bread,
Butter (GF available)

MAINS

ROAST TURKEY Roast Potatoes, Pigs in Blanket,
Stuffing, Seasonal Vegetables, Brussel Sprouts,
Turkey Gravy (GF)

WILD MUSHROOM RISOTTO Toasted Pumpkin
Seeds, Truffle Oil, Parmesan Shavings (GF, DF
available)

SMOKED SALMON TAGLIATELLE Spinach, White
Wine Cream, Dill

DESSERTS

CINNAMON BREAD & BUTTER PUDDING Vanilla
Custard

CHRISTMAS PUDDING Brandy Sauce (GF)

CHOCOLATE BROWNIE, Chocolate Sauce,
Caramel Ice Cream

2 Courses £23.50 | 3 Courses £30.50

GF = Gluten Free, DF = Dairy Free

If you have any food allergies or intolerances, then please speak to a member of our team and they will be happy to assist you with your meal choice.