

FESTIVE

Menu

STARTERS

Roasted Red Pepper Soup
with bread & butter (pbo)(wgo)

Prawn Cocktail
with marie rose sauce, gem lettuce,
bread & butter (wgo)

Ardennes Pate
with red onion chutney & bread (wgo)

MAINS

Roast Turkey
with stuffing and pigs in blankets

Haddock & Salmon Fishcake
with poached egg, minted peas & bearnaise
sauce (wgo)

**Blue Cheese & Walnut Stuffed
Mushrooms**
with pear & chicory (v)(wg) *must try!*

Butternut Squash Wellington
with braised red cabbage (pb)

ALL MAINS

~served with roast potatoes, seasonal
vegetables and gravy for the table~



2 Courses for £18.50
3 Courses for £22.50

DESSERTS

Christmas Pudding
with brandy custard

Profiteroles
with chocolate sauce

Chocolate Brownie
with vanilla ice cream and chocolate sauce
(gf)(pbo) *our favourite!*

For every festive menu
sold, we'll donate £1 to
Teenage Cancer Trust

**TEENAGE
CANCER
TRUST**

Food allergies? Please advise your server or ask for a manager before ordering. If you require information about allergens in our food, please ask. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens.

Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (wg) made without gluten (wgo) without gluten option available (n) contains nuts (pb) plant-based ingredients (pbo) plant-based option available

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