

festive menu

2 courses £27.50 · £13.95 per child

3 courses £35.00 · £17.50 per child

£10.00 deposit required at time of booking.

starters

Spiced Sweet Potato Soup 

served with crusty bread

Traditional Prawn Cocktail & Granary Bread 

Goat's Cheese & Caramelised Red Onion Tart 

Chicken Liver Pâté

with toast and chutney

mains

Traditional Roast Breast of Turkey

served with cranberry stuffing and all the festive trimmings

Baked Fillet of Haddock

crushed lemon and parsley new potatoes, sauteed green beans and a caper butter sauce

Braised Beef

roasted root vegetables, horseradish mash and red wine sauce

Roasted Butternut & Lentil Stew 

with kale, baby onions and baked ciabatta

desserts

Traditional Christmas Pudding 

served with brandy sauce

Cheesecake 

with mulled forest fruit compote and chantilly cream

Champagne Poached Pear 

mulled fruit compote and orange sorbet

Sticky Toffee Pudding 

served with butterscotch sauce and vanilla ice cream

Selection of Cheeses

with biscuits and chutney (£2.50 supplement)

allergens

Allergen information is available for all of our dishes and ingredients upon request.
We also have a variety of vegetarian and vegan options, just look out for the symbols:

 vegetarian

 vegan

Please speak to a member of our team before ordering.