

festive feast

£35.00 Per Adult · £17.50 Per Child

£10 deposit per head required at time of booking

starters

Tomato & Basil 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 Plaice
crushed lemon and parsley new potatoes, sauteed green beans and a caper butter sauce

Slow Roasted Beef & Yorkshire Pudding
with roasted baby potatoes, baby onions, glazed parsnips and a red wine sauce

Beetroot Wellington 
root veg mash, sprouts, seasonal vegetables, roast parsnips, roast potatoes and vegan gravy

desserts

Traditional Christmas Pudding 
served with brandy sauce

Vanilla Cheesecake 
served with mulled forest fruit compote and chantilly cream

Spiced Poached Pear 
mulled fruit compote and orange sorbet

Sticky Toffee Pudding 
served with butterscotch sauce and vanilla ice cream

Selection of Cheese
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.