Festive Menu

Starters

Honey, parsnip, and butternut squash soup - served with a warm roll (V/VG/GF options)
Duck pâté – served with onion chutney, pickles & melba toast
Prawn cocktail – served with granary bread & butter
Five cheeses stuffed portobello mushroom – served with dressed salad & blue cheese sauce (V option)

Mains

Roast turkey and gammon – served with roast potatoes, selection of vegetables, pigs in blankets sausage, meat and cranberry stuffing, Yorkshire pudding, red wine gravy (GF option)
Roast beef – served with roast potatoes, selection of vegetables, pigs in blankets sausage meat and cranberry stuffing, Yorkshire pudding & red wine gravy (GF option)
Fish crumble – topped with parmesan crumble served with roast potatoes and selection of vegetables (GF option)
Sweet potato roulade – served with sauté tomatoes, pan friend spinach & new potatoes (VG)

Desserts

Christmas pudding – served with brandy sauce (V)
Vanilla baked cheesecake – served with vanilla ice cream & raspberry coulis (V/GF)
Sticky toffee pudding – served with custard (V/GF)
Apple & berry crumble – served with custard (V/GF)
Chocolate brownie – served with ice cream (V)
Selection of ice cream and sorbets (V/VG/GF options)

Tea or Coffee served with Mince Pies

2 courses - £32.00
3 courses - £38.00

Before you order your food and drinks, please speak to a member of staff if you have any food allergies or intolerances. Allergen information is provided in a folder at the bar.
V – Vegetarian VG – Vegan GF – Gluten Free