



STARTER

Brie in Blankets with Cranberry Mayonnaise (wrapped in bacon) (GF)

Fennel, Orange & Pomegranate Salad with Orange Vinaigrette (GF,V,VV)

Roasted Parsnip & Rosemary Soup (GF,V,VV)

Duck & Orange Pate with Warm Crusty Bread (GF)

Salmon & Prosecco Parfait with Oatcake Crackers (GF)

MAIN COURSE

Christmas Pie with Chips or Mash & Gravy (Turkey, Bacon, Stuffing & Cranberry)

Christmas Burger with Chips or Fries & Pot of Cranberry Squce (GF) (8oz Beef Patty, Pulled Turkey, Crispy Onions, Shredded Sprouts & Stuffing

Salmon & Dill Fishcakes

(Served with Poached Egg. Hollandaise Sauce, Crispy New Potatoes & Seasonal Ve

Butternut & Lentil Wellington Roast (V) (Served with Chips or Mash & Seasonal Veg)

Traditional Christmas Roast Dinner (GF)

(Served with Choice of Turkey or Gammon, Mash & Roast Potatoes, Pigs in Blat Law Seasonal Veg,

Goats Cheese & Caramelised Onion Tart (V) (Served with Chips or Fries & Salad)

DESSERT

Chocolate Fondant & Ice Cream

Sticky Toffee Pudding (V,VV)

Cheesecake of the Day (V)

Christmas Pudding & Brandy Sauce (V,VV

Lemon Tart (GF,V)

Cheese & Biscuits

(Served with Selection of Cheeses, Grapes, Chutney) (Please note this comes with a £2 extra charge to the set price)

> 2 COURSES - £18.50 3 COURSES - £24.50

Please speak to a member of staff regarding any dietary requirements (GF = Gluten Free / V = Vegetarian / VV = Vegan) Menu available from 1/12/23 - 1/1/24 (Excluding Mondays and 25/12/23) A £10 deposit per person is required for bookings larger than 6 people









