

TWO COURSE £27.95 THREE COURSE £33.95

STARTER

SOUP OF THE DAY, CRUSTY ROLL (V)

DUCK LIVER & ORANGE PATE, ONION CHUTNEY, TOASTED BLOOMER*

PRAWN COCKTAIL, MARIE ROSE SAUCE, WHOLEMEAL BLOOMER*

DEEP FRIED BRIE WEDGE, CRANBERRY JAM, GREEN LEAF SALAD (V)

MAIN COURSE

TRADITIONAL ROAST TURKEY *

WITH ALL THE TRIMMINGS

FILLET OF LEMON SOLE*

STEAMED, IN A PRAWN & CHEESE GRATIN

BRIE & CRANBERRY WELLINGTON

LAYERED BRIE, MUSHROOM & CRANBERRY IN A PUFF PASTRY

14 OZ RUMP STEAK* (+£4)

COOKED TO YOUR LIKING, SERVED WITH ONION RINGS, A CREAMY PEPPERCORN SAUCE, CHUNKY CHIPS

BRAISED LAMB SHANK (+£4)

SLOW COOKED, SERVED IN RICH MINTED GRAVY, ROOT VEG, ON A BED OF MASH POTATO

VEGAN OPTION AVIALBLE ON REQUEST

ALL SERVED WITH SEASONAL VEGETABLES, ROAST & NEW POTATOES UNLESS STATED OTHERWISE.

DESSERT

WHITE CHOCOLATE & RASPBERRY PAVLOVA ROULADE, POURING CREAM*

CHOCOLATE & SALTED CARAMEL TART, VANILLA ICE CREAM* (VE)

TRADITIONAL CHRISTMAS PUDDING, BRANDY SAUCE

BLACKBERRY & APPLE CRUMBLE, CUSTARD

***GLUTEN FREE ON REQUEST* PLEASE MAKE STAFF AWARE OF ANY DIETARY REQUIREMENTS**





Christmas

2024

