



FESTIVE MENU

2 COURSES FOR £26.50 / 3 COURSES FOR £31.50

STARTERS

SPICED PARSNIP AND APPLE SOUP (VG)
SAGE AND GARLIC BREAD

FIRE KISSED SHRIMP SKEWERS
CHARGRILLED AND FINISHED IN OUR OWN HOT SAUCE

SMOKED CHICKEN WINGS
CHOICE OF PLAIN, BBQ, HOT OR DIABLO SAUCE. CELERY STICKS AND BLUE CHEESE DIP.

FESTIVE MAC AND CHEESE BALLS
CRISPY PARSLEY, CRANBERRY DIP

MAINS

TURKEY BREAST
CORNBREAD STUFFING, ROSEMARY AND GARLIC ROAST POTATO, STEAMED CARROTS, SHREDDED SPROUTS, PIGS IN BLANKETS, CRANBERRY SAUCE, GRAVY

14HR SLOW COOKED BEEF BRISKET
ROSEMARY AND GARLIC ROAST POTATO, STEAMED CARROTS, SHREDDED SPROUTS, YORKSHIRE PUDDING, ONION GRAVY, HORSERADISH SAUCE

PAN FRIED SALMON FILLET
FRESH DILL, ROAST POTATOES, SHREDDED SPROUTS, STEAMED CARROTS

CHARGRILLED CAULIFLOWER STEAK (VG)
VEGAN CHEESE AND HERB CRUST, ROAST POTATO, STEAMED CARROTS, SHREDDED SPROUTS, GRAVY

DESSERTS

CHOCOLATE FUDGE BROWNIE (V)
HOT CHOCOLATE SAUCE, CHOICE OF CRÈME ANGLAISE OR VANILLA ICE CREAM

PEACH COBBLER (V)
SUZETTE SAUCE, CHOICE OF CRÈME ANGLAISE OR VANILLA ICE CREAM

CHRISTMAS PUDDING (V)
CRÈME ANGLAISE

VEGAN CHOCOLATE BROWNIE (VG)
HOT CHOCOLATE SAUCE, SALTED CARAMEL ICE CREAM

DUE TO THE CONTINUING DIFFICULTIES IN THE FOOD INDUSTRY, ALL DISHES ARE SUBJECT TO CHANGE DEPENDANT ON INGREDIENT AVAILABILITY.
FOR ALLERGEN INFO PLEASE CONTACT THE VENUE.