

2 courses £35 3 courses £40
includes glass of fizz on arrival
plus tea or coffee to finish

Festive Menu

Starters

Tomato and roasted red pepper soup, basil oil, croutons, artisan bread (v)

Festive prawn cocktail, homemade soda bread

Herb baked goat's cheese, marinated beetroot, balsamic onions, dressed rocket (v)

Ham hock terrine, apple chutney, cornichons, homemade bread

Main Courses

Roasted turkey, stuffing, roast potatoes, bacon wrapped chipolata, honey carrots, parsnips, sprouts & gravy

Fillet of seabass, sautéed potatoes, red peppers and chorizo, fine green beans, salsa rossa

Winter vegetable parcel, with seasonal trimmings and gravy (v)

Slow cooked braised beef with red wine & cranberry, buttery mash, honey carrots, parsnips & sprouts

Desserts & Cheese

Christmas pudding, homemade brandy custard (v)

Vanilla pod ice cream, chocolate sauce (v)

Sticky toffee pudding, caramel sauce, clotted cream ice cream (v)

Festive cheese selection, chutney and oat cakes (v)

Tea, Coffee and mini mince pies

*There is no service charge added to your bill but our staff
would be delighted if you think their service deserves a tip.*

Vegan menu also available

