



Christmas Menu

2 COURSES £24.90 • 3 COURSES £29.90

Starters

CREAMY MUSHROOM & CHESTNUT SOUP (V, GF)

A rich and velvety winter soup, finished with fragrant thyme oil and served with warm crusty bread.

CLASSIC PRAWN COCKTAIL (GF)

Succulent king prawns in a creamy Marie Rose sauce, layered with crisp baby gem lettuce, cucumber and fresh lemon.

ITALIAN-STYLE MEATBALLS

Tender meatballs simmered in a rich Napoli tomato sauce, topped with grated Parmesan and served with warm pitta bread.

CHICKEN LIVER PÂTÉ (GF)

Smooth chicken liver pâté served with toasted brioche, sweet red onion chutney and lightly dressed leaves.

CRISPY BRIE (V)

Golden breadcrumb brie with cranberry sauce, peppery rocket and a balsamic glaze.

STICKY TERIYAKI PORK BELLY

Slow-cooked pork belly glazed with sticky teriyaki sauce and finished with toasted sesame and fresh spring onion.

Mains

TRADITIONAL ROAST TURKEY

Roast turkey with sage and onion stuffing, pigs in blankets, crispy roast potatoes, seasonal vegetables, Yorkshire pudding, rich homemade gravy and cranberry sauce.

GRILLED SIRLOIN STEAK (£8 SUPPLEMENT)

Prime sirloin steak cooked to medium, served with golden chips, crispy onion rings, dressed salad and a creamy peppercorn sauce.

PAN-FRIED SEA BASS (GF)

Crispy-skinned sea bass served with herb-roasted potatoes, seasonal vegetables and a silky lemon butter sauce.

ROAST BEEF (£3 SUPPLEMENT)

Tender roast beef served with crispy roast potatoes, seasonal vegetables, Yorkshire pudding and a rich red wine gravy.

CHICKEN SUPREME (GF)

Tender roasted chicken breast with creamy mashed potatoes, pigs in blankets, seasonal vegetables and a velvety cranberry and thyme cream sauce.

GRILLED SALMON (GF)

Perfectly grilled salmon served with rice, asparagus and a creamy dill sauce.

WILD MUSHROOM RISOTTO (V, GF)

Creamy wild mushroom risotto finished with truffle oil and vegetarian Parmesan (add grilled chicken - £3)

Desserts

TRADITIONAL CHRISTMAS PUDDING

A rich festive pudding served warm with brandy sauce and smooth vanilla ice cream.

STICKY TOFFEE PUDDING

Warm date sponge drenched in rich toffee sauce and served with vanilla ice cream.

ESPRESSO MARTINI

Vodka, Kahlua, Vanilla Syrup & Fresh Coffee.

CHOCOLATE ORANGE CHEESECAKE

Creamy chocolate orange cheesecake on a chocolate biscuit crumb, served with vanilla ice cream.

MANGO OR RASPBERRY SORBET (GF)

A light and refreshing sorbet with your choice of tropical mango or tangy raspberry.

BAILEYS MARTINI

Vodka, Kahlua, Vanilla Syrup, Fresh Coffee & Baileys.

V = VEGETARIAN. GF = GLUTEN FREE. VEGAN OPTIONS AVAILABLE UPON REQUEST.

PLEASE INFORM A MEMBER OF OUR TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE ORDERING.