

Adults

To Begin

French onion soup (V)

Chicken liver Pâté, toast & chutney

Smashed vegetable Pâté, toast & chutney (V)

Prawn Cocktail

The Main Event

Blade of Seasoned Beef

Horseradish mash, greens, with port & wine gravy

Turkey Pie

*All the trimmings encased in a shortcrust pastry
with gravy, mash & greens or chunky chips*

Mushroom & Squash Wellington (V)

Mash, greens, with Port & wine gravy

Roast Butternut Squash, Leek & Cranberry Pie
with mash & greens or chunky chips (V)

Succulent stuffed Chicken Breasts & Gravy

*Wrapped in Parma Ham. Mash & Greens,
braised red cabbage or chunky chips*

Add Pigs in Blankets +£2.25

Decadent Desserts

Christmas Pudding Chocolate Fondant
with creme fraiche

Individually made Baileys Cheesecake
with cream

Panettone bread & butter Pudding
with dark chocolate chunks & cream

Gluten & Dairy free Raspberry
& Gin Cheesecake
with vegan cream (Ve)

Three Cheese & Port Board (+£3)

Something Smaller?

... Coffee/Tea with a mini mince pie.

Children (14 & Under)

To Begin

Festive Tomato Soup (V)
with Christmas Tree Toast

Rudolph's Vegetable Sticks with Houmous (V)

Cheesy Garlic Bread (V)

The Main Event

Chicken breast or Quorn bites
*with gravy in a giant
Yorkshire Pudding-potato & greens*

Mac 'n Cheese with pigs in blankets

Chunky Fish Fingers, chunky chips & peas

The Best Bit!

Snow party Icecream with Christmas Treats

Christmas Pudding with Creamy Custard

Santa's favourite chocolate Brownie (Ve/gf)
with a whip of cream & marshmallows

or

choose a Luxury Winter Hot Chocolate

Prices

Adults 2 course £28.75 3 course £32

Child 2 course £17.50 3 course £22.50

*Please speak to us regarding any special requests,
allergens etc. Whilst every care is taken,
food is prepared in a kitchen where
cross-contamination may occur.*