

Christmas Menu

2 COURSES £18.95 | 3 COURSES £21.95

STARTERS

PARSNIP SOUP

served with a warm ciabatta roll and butter
and topped with vegetable crisps (V)

HOMEMADE BEETROOT SALMON GRAVADLAX

served with horseradish and rocket salad
(GF)

MUSHROOM AND TARRAGON PATE

with cherry compote (V)

BAKED ROSEMARY CAMEMBERT

served with toasted ciabatta and tomato
and onion chutney (V)

CHICKEN CROQUETTES

served with a chorizo and rocket salad and
garlic mayonnaise

PRAWN COCKTAIL

served with French bread and a wedge of
lemon

MAINS

ROAST TURKEY

served with all the trimmings

CELERIAC, COMTÉ CHEESE AND PUMPKIN SEED FRITTERS

served with quails eggs and apple slaw.
(V)(GF)

FILLET MIGNON

served with onion and red wine gravy and
roasted root vegetables (GF)

VEGETABLE WELLINGTON

served with all the trimmings(VG)

ROAST VENISON WRAPPED IN PROSCIUTTO

served with buttery mash, sloe gin gravy
and parsnip chips (GF)

FRENCHED CHICKEN

served with Forestière sauce, wilted
spinach and buttery mash (GF)

DESSERTS

HOT CHRISTMAS PUDDING

served with brandy sauce (GF)

MIXED BERRY CRUMBLE

served with hot custard (V)

VANILLA CRÈME BRULEE

served with homemade raspberry shortbread (VG)

ROCKY ROAD PROFITEROLES (V)

GIN & ELDERFLOWER CHEESE CAKE

with whipped cream (V)

SIDES

PIGS IN BLANKETS

with cranberry Dip (6)

£4.95

BOWL OF ROASTIES

£3.95

BOWL OF MASH

£3.95

EXTRA YORKSHIRE PUDDING

£1

BOWL OF MIXED VEG

£3.95



Children's Menu

2 COURSES £8.95 | 3 COURSES £10.95

STARTERS

MINI SOUP AND BREAD ROLL

VEG STICKS AND DIPS

SOUTHERN FRIED GOUJONS

GARLIC BREAD SLICES

MAINS

MINI TURKEY ROAST DINNER

with all the trimmings (vegetarian option available)

SAUSAGE & MASH
served with gravy

POACHED SALMON FILLET
with buttered veg and Mash

MINI SHEPHERDS PIE
served with veg

DESSERTS

ICE CREAM
served with a wafer and flake

MINI CHOCOLATE BROWNIE
served with ice cream

MINI CRUMBLE

MINI ROCKY ROAD PROFITEROLES

