

MENU

Festive Evening



Starters

CHEFS HOMEMADE SWEET POTATO AND PARSNIP SOUP (V) (AGF)
WITH RUSTIC BREAD & BUTTER

MUSHROOMS BAKED WITH STILTON & PORT (V)
WITH RUSTIC BREAD & BUTTER

PRAWN & SMOKED SALMON SALAD (AGF)
SMOKED SALMON, PRAWNS, LETTUCE, MARIE ROSE SAUCE

CHICKEN LIVER PATE (AGF)
WITH RUSTIC BREAD & BUTTER

Mains

HAND CARVED ROAST TURKEY (GF)
WITH PIGS IN BLANKETS, STUFFING, ROASTED POTATOES, SEASONAL VEGETABLES
& GRAVY

8OZ SIRLOIN (GF)
WITH VINE TOMATOES, ONION RINGS, GOURMET CHIPS & PEPPERCORN SAUCE

FESTIVE LOADED STEAK BURGER
6OZ STEAK BURGER TOPPED WITH PULLED TURKEY, MONTEREY JACK CHEESE,
CRANBERRY SAUCE & PIGS IN BLANKETS SERVED WITH GOURMET CHIPS & ONION
RINGS

LAMB CUTLETS (GF)
WITH MINTED LAMB GRAVY, MASHED POTATOES & SEASONAL VEGETABLES

LENTIL & VEGETABLE COTTAGE PIE (V) (VE)
WITH SEASONAL VEGETABLES

COD LOIN (GF)
WRAPPED IN PALMA HAM SERVED WITH CREAMY SAVOY CABBAGE & LEEKS WITH
SEASONAL VEGETABLES & ROASTED POTATOES

Desserts

CHOOSE FROM:

A SELECTION FROM OUR DISPLAY BOARD SERVED WITH DIARY ICE
CREAM OR FRESH CREAM

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE (GF)

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**MENU AVAILABLE FROM MONDAY 25TH
NOVEMBER 2024 TO 23RD DECEMBER 2024**

Tables of x20 or less

Monday - Thursday 17.00 - 21.00

Friday & Saturday 12.00 - 21.00

Tables of x20 or more

Monday - Saturday 12.00 - 21.00

Advance booking only / Pre ordering
required on all bookings

£5.00pp non-refundable deposit required
on booking

Tables over 10 require £50.00 non-
refundable deposit on booking

THREE COURSES £36.50