Christmas FAYRE

2 COURSES £28 | 3 COURSES £33

STARTERS

Spiced Butternut Squash Soup
served with toasted ciabatta

Creamy garlic and Stilton Mushrooms
on toasted bread

Prawn and Apple Cocktail
with Marie Rose sauce, bread and butter

MAINS

Traditional Roast Turkey
served with all the festive trimmings, red cabbage, Brussel sprouts, honey-roasted parnsips, roasted and mashed potatoes, stuffing, Yorkshire pudding and pigs in blankets

Hearty Vegan Nut Roast
served with mash, roasted potatoes, stuffing, honey roasted carrots, sprouts and greens with a Gluten Free gravy

Baked Cod Fillet
with mussels and white wine sauce, baby leeks and tenderstem broccoli

Slow Cooked Beef Shin
with horseradish and thyme mash, buttered greens and a mushroom, bacon and shallot red wine sauce

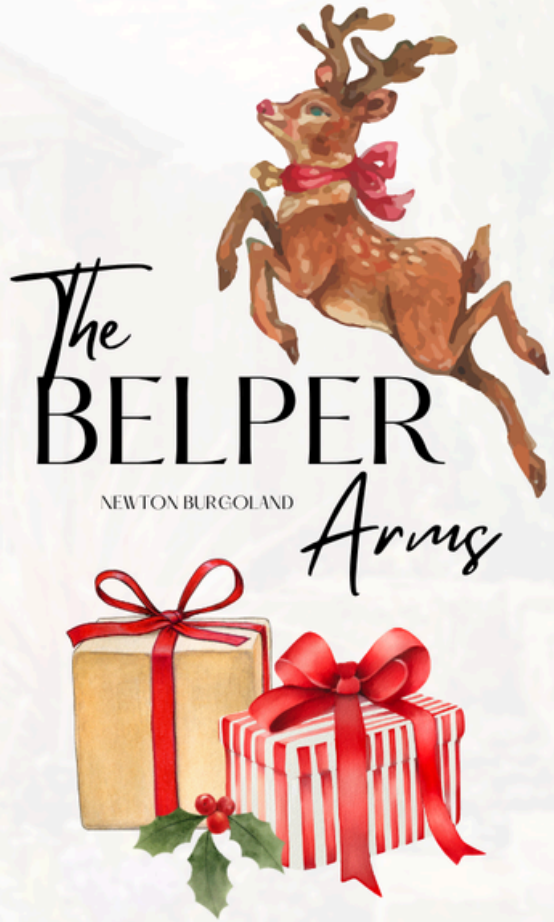
DESSERTS

White Chocolate and Raspberry Cheesecake
with raspberry coulis and vanilla ice cream

Classic Christmas Pudding
with brandy sauce

Cheese Board
3 varieties of cheese, celery, grapes, apple, chutney and biscuits

AFTER DINNER MINCE PIES



Served from 1st to 23rd December - Pre Order Only
Wednesday to Saturday

PLEASE NOTE: SOME OF OUR DISHES CAN BE ALTERED TO ACCOMMODATE GLUTEN FREE. PLEASE ASK OUR HELPFUL STAFF.

WE USE ALL OF THE 14 ALLERGENS IN OUR KITCHEN. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALL ALLERGEN INFORMATION, PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER.