



CHRISTMAS MENU

Two-courses: £20.95 • Three-courses: £26.95

STARTERS

Spicy Carrot and Parsnip Soup *GF, VE*

Prawns with Marie Rose Sauce Served with brown bread and butter. *GF ON REQUEST*

Chicken Liver Pâté with Melba Toast and onion marmalade. *GF ON REQUEST*

Roasted Pear, Goats' Cheese and Walnut Salad. *V*

MAIN COURSES

All main courses are served with roasted and fresh vegetables.

Vegetables include roast carrot, swede and parsnips, greens and pan fried sprouts and bacon.

Roast Turkey, cranberry and chestnut stuffing, pigs in blankets and roast potatoes.

Slow Roasted Beef Brisket, caramelised onions, parsnip crisps and roast potatoes. *GF ON REQUEST*

Honey Butter Glazed Salmon, creamy dill sauce, cranberry, almond and pomegranate tapenade, and buttered baby potatoes. *GF ON REQUEST*

Butternut Squash, Red Onion and Cranberry Tagine, lemon, coriander and almond cous cous. *V VE*

Festive Nut Roast, red onion gravy, parsnip crisps and roast potatoes. *GF, V, VE ON REQUEST*

DESSERTS

Christmas Pudding with brandy sauce.

Sticky Toffee Pudding with toffee sauce.

Raspberry and White Chocolate Cheesecake. *GF ON REQUEST*

Chocolate Brownie with cherry compote. *GF, VE ON REQUEST*

DF: Dairy Free • GF: Gluten Free • V: Vegetarian • VE: Vegan

Please advise a member of staff of any allergies or dietary requirements. We can usually adapt menu items to accommodate your needs, but this may incur a £1.50 supplement.

Please note that we cannot guarantee our fryers are gluten-free.