

# *Festive Menu*

*10% discount for children  
12 years and under*

FULL MENU £22.95

MON-FRI LUNCH SPECIAL  
TWO COURSES  
*coffee and mince pies* £16.95

## *Starters*

**Sweet Potato & Carrot Soup**, baked bread (GFA)

**Crispy Breaded Brie**, with cranberry jam & salad (V)

**Chicken Liver Pâté**, mini baked onion loaf, red onion marmalade,  
watercress salad (GFA)

**Walnut & Mushroom Pâté**, mini baked onion loaf, red onion  
marmalade, watercress salad (V) (GFA)

**Salmon, Cream Cheese & Dill Tart**, rocket and sweet  
cherry tomato salad



## *Mains*

**Festive Roast Turkey**, with sage & thyme stuffing, pigs in blankets,  
roast potatoes, seasonal vegetables & a red wine jus (GFA)

**Roast Pork Belly**, herb mash, cider sauce & seasonal vegetables (GF)

**Wild Field Mushrooms & Nut Yorkshire Pudding Burrito**, sweet  
onion gravy, boulangere potatoes & seasonal vegetables (V)

**Herb Infused Chicken Wrapped in Bacon**, served with roasted garlic  
new potatoes, tomato & olive sauce & seasonal vegetables (GF)

**Rolled Plaice, Stuffed with Spinach & Prawns**, herb mash, lemon  
butter parsley sauce, ribbon vegetables (GF)



## *Desserts*

**Christmas Pudding** with brandy sauce (V)



**Profiteroles**, with Baileys & chocolate sauce, winter berries

**Raspberry Sparkle Mess Cheesecake**, with pouring cream

**Lemon Meringue Roulade**, strawberry ice cream (V) (GF)

## *To Finish*

Freshly brewed coffee & mince pies

*Reservations made with a non-refundable £10.00 deposit per person within  
1 week of making booking. Pre-orders required at the latest one week  
prior to date of booking.*