



4 Courses  £65.00

 Starters 

(V) Tomato & Basil Soup

Topped with cream, served with a warm bread roll

Chicken Liver & Brandy Paté

Served with a salad garnish, malted toast pieces & onion chutney

Prawn Cocktail

Cold water prawns on a green leaf base topped with seafood sauce served with brown bloomer bread

[GF option available]

Carbonara Bites

Served with salad garnish & cranberry dip

 Mains 

Choose from: Roast Turkey, Roast Beef or Duo of meats

All of our roasts are served with pork, cranberry & apple stuffing, duck fat roast potatoes, roasted parsnips, pigs in blankets, Yorkshire pudding, braised red cabbage, creamy mash, seasonal veg & gravy

Cauliflower & Cheese Open Pie

Served with roast potatoes, roasted parsnips, braised red cabbage, seasonal veg and gravy

[V and VG option available]



 Desserts 

Christmas Pudding

Served with Gingerbread ice cream or custard

Clementine & Prosecco Torte

Served with pouring cream

Chocolate Log

Served with pouring cream or ice cream

Cheese Board

A selection of cheeses

To finish

Any hot drink, mince pie & after eight

ALLERGY INFO v suitable for vegetarians. VG suitable for vegans. GF suitable for gluten intolerance. Please note that we do not operate a dedicated vegetarian/vegan area. Fish and poultry dishes may contain bones and or/shell. Weights stated are uncooked weights. Please inform our team of any allergies before placing your order, even if you have ordered the dish/drink before, ingredients can change and menus don't list all ingredients. Full allergen information is available for all food. Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. There is significant risk of cross contamination in our deep fat fryers.