



Festive Set Menu



2 courses 37.00

3 courses 40.00

Starters

Chicken & Apricot Terrine

Served with caramelised red onion chutney and toasted bread & butter. 420 kcal

Salmon Gravadlax

Delicate salmon slices in a dill marinade, served with a pickled cucumber & mint salad, lemon mayo and bloomer bread. 494 kcal

Tomato & Basil Soup (V)

Drizzled with truffle oil and served with bloomer bread & butter. 415 kcal

(VG) option available 341 kcal

Mains

Cheese & Herb Encrusted Cod Loin

Golden crusted cod loin with a hollandaise & chive butter sauce, roasted butter-glazed baby potatoes, green beans and roasted carrots. 725 kcal

Slow-Cooked Beef Bourguignon

Succulent slow-cooked beef rib and pearl onions in a rich Bourguignon sauce, served with buttery mashed potato, a Yorkshire pudding, roast parsnips & carrots and seasonal veg. 1466 kcal

Hand-Carved Turkey

Served with succulent pigs in blankets, crisp roast potatoes, buttery mashed potato, a golden Yorkshire pudding, pork, cranberry & fig stuffing, roasted parsnips & carrots, seasonal veg and a rich beef gravy. 1169 kcal

Red Onion & Chestnut Roast (VG)

With an apple chutney, breadcrumb & pumpkin seed topping, served with crisp roast potatoes, roasted parsnips & carrots, seasonal veg and rich gravy. 839 kcal

Desserts

British Cheese Plate (V)

A selection of British cheeses served with black grapes, caramelised red onion chutney and water biscuits. 1061 kcal

Chocolate & Clementine Torte (VG-M)

Served with tangy Cointreau infused orange & blood orange sorbet† 493 kcal

Christmas Pudding (V)

Packed with juicy sultanas and served with brandy flavour clotted cream ice cream, Christmas pudding pieces and hot brandy sauce!†† 570 kcal

Caramelised Biscuit & Berry Tart (VG)

Served with tangy raspberry coulis and vanilla non-dairy iced dessert. 361 kcal

Mince Pie (V) †51 kcal 1.50

Assorted Chocolate Liqueur Truffles (V) 3.50

5 sumptuous chocolate truffles from the following flavours† Milk, Dark, White, Salted Caramel, Orange Liqueur, Raspberry & Champagne, Caramel, Cappuccino, Champagne, Buck's Fizz and Rum. 1305 kcal

Add a festive favourite

Adults need around 2000 kcal a day.

Terms & Conditions:

Subject to availability. A deposit of £5 per person will be required for bookings. This menu is available on/between 13th November–24th December and 27th–30th December 2023. Promotions offered alongside this menu may vary during this period. We reserve the right to withdraw or change this menu at any time and without notice. Photography is for illustrative purposes only. Alcohol cannot be served to anyone under the age of 18 – proof of ID will be requested. Failure to produce valid ID will result in refusal of service; the manager's decision is absolute. ABVs are correct at time of print. Stonegate Group, 3 Monkspath Hall Road, Solihull, West Midlands B90 4SJ.

DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all food & drinks – please inform staff of any allergies before placing your order, as menus do not list all ingredients. We cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Visit our website for full allergen information. (V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. † contains alcohol. †† contains almonds.