



# Christmas Menu

UPGRADE TO BOTTOMLESS BUBBLES FOR 2 HOURS FOR 20PP

2 courses for 28

3 courses for 33

## Starters

### Baked Camembert

served with chilli jam and a sourdough roll (V) (GFa)

### Winter vegetable soup

served with a sourdough roll (Ve) (V) (GFa)

### Creamy garlic mushrooms

served with a sourdough roll (V) (GFa)

### Prawn cocktail

king prawns smothered in marie rose sauce. Served on a bed of shredded lettuce (GF)



ALL OUR MEAT HAS BEEN  
SOURCED LOCALLY FROM  
CARPENTERS FARM AND OUR  
VEGETABLES FROM SHANE  
STAR FRUITS

## Main Courses

### Roast Turkey

served with roast potatoes, roasted carrots and parsnips, brussel sprouts, bacon wrapped chipolata, stuffing, red cabbage and house gravy (GFa)

### Vegetable Wellington

served with roast potatoes, roasted carrots and parsnips, brussel sprouts, red cabbage, stuffing and vegetarian gravy (V)(Ve)

### Duck Breast

served slightly pink with creamy mash, pan fried green vegetables, plum & red wine jus and candied plums (GF)

### Braised Beef Short Rib

served with horseradish mash, roasted carrots, pan fried green vegetables and a red wine jus (GF) (£4 supplement)

### Pan Fried Hake

served with dauphinois potatoes, pan fried green vegetables and a garlic parsley butter (GF)



## Kids

Turkey roast // Sausage & mash // Veggie sausage & mash //  
Beef burger // Chicken nuggets

## Desserts

### Classic Christmas pudding

served with brandy ice cream (GFa)

### House made chocolate & caramel cheesecake

served with whipped cream

### Brandy & Chocolate orange ice cream sundae (V) (GF)

### Mango & Champagne Sorbet (Ve)

### Cheeses

Selection of cheese, served with crackers, grapes and chutney (V)

Please let us know when you preorder and also let your server know when you arrive if you have any allergies or intollerances

