



Festive Menu

2 Course £10.99 • 3 Course £13.99

Starters

TOMATO & BASIL SOUP (V)

A rich tomato soup with flecks of basil served with artisan bread

SALMON AND KING PRAWN SALAD

King prawns and flaked salmon on a bed of mixed leaves, drizzled with a Marie Rose sauce and served with brown bread and butter

CHICKEN, DUCK & RED ONION MARMALADE TERRINE

Served with toasted artisan bread and a red onion chutney

CHERRY TOMATO TART TATIN (VG)

Sweet cherry tomatoes baked on puff pastry and served with mixed leaves and an oil & blackberry balsamic vinegar

Mains

TRADITIONAL ROAST CARVERY

Turkey, beef, pork and gammon - choose from quality roasts from our carvery, accompanied by homemade Yorkshire puddings, locally sourced freshly steamed vegetables and roasted potatoes

SALMON SUPREME

Pan-roasted and served with baby potatoes glazed with butter and chives, seasonal vegetables and a creamy white wine, Prosecco & lobster flavour sauce

ROAST LAMB SHANK

Slow-cooked in a rosemary & red wine sauce, served with locally sourced freshly steamed vegetables and roasted potatoes from our carvery

8oz RUMP STEAK

Grilled to your liking and served with a caramelised shallot, whisky & beef dripping sauce, locally sourced freshly steamed vegetables and roasted potatoes from our carvery

Why not upgrade to 10oz Rib Eye for £3 extra?

BUTTERNUT SQUASH, MUSHROOM & SPINACH TART (VG)

A crisp shortcrust pastry base topped with mushroom, spinach & red pepper sauce dotted with chunks of roasted butternut squash and dried apricots. Finished with a crisp chive & breadcrumb topping and served with locally sourced freshly steamed vegetables and roasted potatoes from our carvery

Desserts

CHRISTMAS PUDDING (V)

With juicy sultanas, cider & rum. Served with hot brandy sauce

CHOCOLATE BROWNIE (V)

A rich chocolate brownie studded with dark and milk chocolate chunks

BAKED VANILLA CHEESECAKE (V)

Served with raspberry coulis

BLUEBERRY & PROSECCO CAKE (VG)

Ground almond sponge studded with blueberries then baked and soaked with a Prosecco syrup and lightly brushed with a water icing. Served with a raspberry coulis

≡ Kids' Festive Menu - 3 Course £7.49 ≡

Starters

PRAWN COCKTAIL

CHEESY GARLIC BREAD (V)

Mains

TRADITIONAL ROAST CARVERY

BUTTERNUT SQUASH,
MUSHROOM &
SPINACH TART (VG)

Desserts

CHOCOLATE BROWNIE (V)

VANILLA ICE CREAM (V)



See main menu for full Ts&Cs and allergen guidance. (V) = Suitable for vegetarians. (VG) = Suitable for vegans. However, please note we do not operate a dedicated vegetarian/vegan kitchen area



