

FESTIVE MENU

3 courses

26.99
Sun-Tues

29.99
Wed-Sat

2 courses

24.99
Sun-Tues

27.99
Weds-Sat

STARTERS

TOMATO & BASIL SOUP (V)

With bread and butter. vegan option available on request

KING PRAWN, LOBSTER & SEAFOOD SALAD

Prawn, truffle & mac 'n' cheese bites with lobster & seafood salad, and a sweet chilli mayo

SMOKED CHICKEN, RED ONION & HERB TERRINE

With warm bread and red onion chutney

ROSEMARY & GARLIC BREADED BRIE (V)

On red pepper & sesame houmous, with a cranberry ketchup dip

MAINS

TURKEY WITH ALL THE TRIMMINGS

With a pork, cranberry & fig stuffing, pigs-in-blankets, roasties, parsnips, seasonal veg and lashing of red wine gravy

SLOW-COOKED RIB OF BEEF

Finished with a roasted onion, Madeira wine & redcurrant sauce, and served with roasties, parsnips and seasonal veg

FILLET OF SALMON

With butter & chive-glazed roast baby potatoes, seasonal veg and a creamy Prosecco & lobster-flavour sauce

SMOKED CHEEZE & BEETROOT TART (VG)

A beetroot pastry tart filled with vegan cheeze, butternut squash and onion chutney, served with roasties, parsnips, seasonal veg and cranberry gravy on the side

ADD A SIDE OF SIX PIGS-IN-BLANKETS 1.95
ADD PORK, CRANBERRY & FIG STUFFING 1.95

DESSERTS

CHRISTMAS PUD (V)

With juicy sultanas, cider and rum, served with boozy brandy sauce

CHERRY BROWNIE CHEEZECAKE (VG-M)

With Belgian chocolate sauce

Contains Almond Milk

PASSION FRUIT PAVLOVA (V)

A meringue nest, topped with a Prosecco, vodka, mango & passion fruit compote, with Champagne sorbet

BAKED VANILLA CHEEZECAKE (V)

With fruits of the forest red berry compote

Do you have any allergies?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change, and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes. 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. *Fish and poultry dishes may contain bones. All weights are approximate uncooked. Chopped and shaped seasoned turkey.

(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.

Buffets are for a min. of 10 people. This menu requires a pre-order. We require a deposit to confirm your booking, and full pre-payment for all items pre ordered in advance. All pre-payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website

NIBBLE & MINGLE

Buffet prices are per person. Minimum of 10 people

BRONZE

14.99

Sun-Tues

15.99

Wed-Sat

SAUSAGE ROLL

PANKO-CRUMBED
CALAMARI STRIPS WITH
MAYO

GARLIC TIGER BREAD
STRIPS (V)

CRISPY COATED
BUTTERMILK TURKEY FILLET
BURGER AND MAYO SLIDERS

STICKY
BBQ PIGS-IN-BLANKETS

GARLIC BREADED
MUSHROOMS (V)

FRIES (V)

KING PRAWN,
TRUFFLE &
MAC 'N' CHEESE BITES

**ADD A SHARING DESSERT PLATTER (V-M)
FOR 1.50 PER PERSON**

SILVER

17.99

Sun-Tues

18.99

Wed-Sat

All from the Bronze, plus...

CRISPY CHICKEN WINGS

RED PEPPER, TOMATO &
MOZZARELLA ARANCINI
BALLS (V)

HALLOUMI, TOMATO &
OLIVE SKEWERS (V)

SOUTHERN-FRIED
CHICKEN GOUJONS
WITH BBQ SAUCE

**ADD A SHARING DESSERT PLATTER (V-M)
FOR 1.50 PER PERSON**

GOLD

20.99

Sun-Tues

21.99

Wed-Sat

All from the Silver, plus...

CHICKEN GYOZA

COD GOUJONS*

ROSEMARY & GARLIC BREADED
BRIE WITH CRANBERRY SAUCE (V)

SHARING DESSERT PLATTER (V-M)

Boozy Baileys profiteroles (V), warm brownie bites (V) and
warm mini caramel churros (V-M)

Vegan substitutes available on request

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