

FESTIVE MENU

STARTER

- Deep fried brie with cranberry sauce & dressed mixed leaves (v)
- Tandoori spiced chicken skewers served with mint raita, sag aloo & poppadom
- Winter vegetable soup with root vegetable crisps, bread & butter (v)
- Prawn & crayfish cocktail tossed in Marie Rose sauce with granary bread
- Duck liver parfait, homemade pear & cranberry chutney served with sourdough toast
- Portobello mushroom stuffed with mozzarella, red onion marmalade, spinach & pine nuts topped with a herb crumb served with dressed rocket (vg)

MAIN

- Roast turkey with pork, sage & apricot stuffing, maple cured bacon wrapped chipolata, roast potatoes & turkey gravy
- Cranberry & nut roast, roast potatoes, vegan gravy (vg)
- Pork belly, whole grain mustard mash, cider jus, crackling & apple sauce
- Salmon fillet served with crayfish cream sauce & crushed new potatoes topped with crispy leeks
- Rump steak, peppercorn sauce, chips, grilled tomato & field mushroom
(Served Medium. £2 Supplement)
- Festive Risotto: butternut squash & chestnut risotto with crispy sprout tops & cranberries (v)
- Pan fried guinea fowl with sauteed pancetta & leek, cranberry compote, bubble & squeak & game jus
- All meals served with seasonal vegetables*

DESSERT

- Traditional plum pudding & brandy sauce
- Warm cherry & almond cake with ice cream (vg)
- Chocolate & salted caramel brownie served with chocolate sauce & vanilla ice cream
- Baileys crème brûlée with homemade shortbread biscuit
- Winter Berry Eton Mess: Whipped sweetened cream with meringue pieces, winter berries & vanilla ice cream
- Trio of sorbet with fruit garnish & cafe curl
- Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery (£1 Supplement)

2 COURSES 22.50 3 COURSES 27.95

CHRISTMAS DAY MENU

STARTER

Prawn, salmon & avocado tower
Duck liver parfait, mulled wine chutney & sourdough toast
Crispy goat's cheese & trio of beetroot; remoulade, roasted
& puree with candied walnuts & pea shoots (v)
Winter vegetable soup with root vegetable crisps, bread & butter (v)

MAIN

Roast turkey with pork, sage & apricot stuffing, maple cured bacon
wrapped chipolata, Yorkshire pudding, roast potatoes & turkey gravy
Festive nut roast, apricot, sage & onion stuffing, Yorkshire
pudding, roast potatoes & vegetarian gravy (v)
Pan fried salmon fillet, crayfish cream sauce, crushed new potatoes topped with crispy leeks
Rump of lamb with dauphinoise potatoes, rosemary & red wine jus
Portobello mushroom, brie, cranberry & chestnut en croute
served with dauphinoise potatoes & vegetable jus (v)
*All meals served with honey roast parsnips, brussel sprouts
with roasted chestnut, steamed broccoli & carrots*

DESSERT

Traditional plum pudding & brandy sauce
Warm cherry & almond cake with ice cream (vg)
Chocolate & salted caramel brownie served with chocolate sauce & vanilla ice cream
Baileys crème brûlée with homemade shortbread biscuit
Winter berry eton mess: Whipped sweetened cream with meringue pieces,
winter berries & vanilla ice cream
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

£79.95 per person Children Under 12 £49.95

A 10% service charge will be added to all tables A £30 per person non refundable deposit
will be required within 7 days of making your booking. Must be pre-ordered

BOXING DAY MENU

STARTER

Prawn & crayfish cocktail tossed in Marie Rose sauce with granary bread
Tandoori spiced chicken skewers served with mint raita, sag aloo & poppadom
Deep fried brie with cranberry sauce & mixed leaves (v)
Duck liver parfait, spiced pear & cranberry chutney & sourdough toast
Winter vegetable soup with root vegetable crisps, bread & butter (v)

MAIN

Pork belly, whole grain mustard mash, cider jus, crackling & apple sauce
Salmon fillet served with crushed new potatoes &
crayfish cream sauce topped with crispy leeks
Festive Risotto: butternut squash & chestnut risotto
with crispy sprout tops & cranberries (v)
Roast turkey with pork, sage & apricot stuffing, maple cured bacon
wrapped chipolata, roast potatoes & turkey gravy
Handmade beef burger with cheese & bacon served in a brioche bun
with salad garnish served with fresh cut chips
Cranberry & nut roast, roast potatoes, vegan gravy (vg)
Rump steak, peppercorn sauce, chips, grilled tomato & field mushroom
All meals served with seasonal vegetables

DESSERT

Chocolate & salted caramel brownie served with chocolate sauce & vanilla ice cream
Baileys crème brûlée with homemade shortbread biscuit
Winter Berry Eton Mess: Whipped sweetened cream with meringue pieces,
winter berries & vanilla ice cream
Traditional plum pudding & brandy sauce
Warm cherry & almond cake with ice cream (vg)
Trio of sorbet with fruit garnish & cafe curl
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

£34.95 per person

A 10% service charge will be added to all tables A £10 per person non refundable deposit
will be required within 7 days of making your booking. Must be pre-ordered

NEW YEARS EVE MENU

STARTER

Prawn, salmon & avocado tower
Duck liver parfait, mulled wine chutney & sourdough toast
Crispy goat's cheese & trio of beetroot: remoulade, roasted & puree with
candied walnuts & pea shoots (v)
Winter vegetable soup with root vegetable crisps, bread & butter (v)

MAIN

Supreme of chicken stuffed with mozzarella, tomato & basil
with crushed new potatoes & a mushroom cream sauce
Pan fried salmon fillet served with crayfish cream sauce,
& crushed new potatoes topped with crispy leeks
Rump of lamb with dauphinoise potatoes, rosemary & red wine jus
Portobello mushroom, brie, cranberry & chestnut en croute served
with dauphinoise potatoes & vegetable jus (v)
Sirloin steak, peppercorn sauce, chips, grilled tomato, mushroom
& dressed rocket (served medium)
All meals served with seasonal vegetables

DESSERT

Traditional plum pudding & brandy sauce
Warm cherry & almond cake with ice cream (vg)
Chocolate & salted caramel brownie served with chocolate sauce & vanilla ice cream
Baileys crème brûlée with homemade shortbread biscuit
Winter berry eton mess: Whipped sweetened cream with meringue pieces,
winter berries & vanilla ice cream
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

3 Course Dinner & Music £54.95

TERMS & CONDITIONS

TO SECURE RESERVATION

A £10 per head non refundable deposit must be paid
no later than 14 days after the booking date.

NEW YEARS EVE, XMAS DAY & BOXING DAY £30 deposit paid
no later than 7 days after the booking date

Large parties could be accommodated on separate tables

For all tables we require a pre-order. An ORDER FORM
to complete with guest's names & meal choices can be found on our website
& must be completed NO LATER THAN 14 DAYS BEFORE BOOKING DATE.

ONE bill per table provided & 10% service charge applied to tables

FOOD SERVICE & OPENING TIMES

Festive Menu available: 29/11 - 31/1

Excluding Christmas Day, Boxing Day, NYE & New Years Day

Christmas Day - Open for drinks from Midday & two food service
sittings staggered between 12 - 1pm 3.30pm - 4.30pm 2nd sitting

Boxing Day - 12 - 12:30pm / 3-3:30pm / 6-7pm

Monday 27th - Thursday 30th - Normal Opening & Food Service Hours

New Years Eve - Normal Food Service until 5pm. NYE bookings from 7pm .

New Years Day - Open for drinks as normal. Food Served 9am - 6pm

20% DISCOUNT OFF OF CHRISTMAS PARTIES HELD IN JANUARY