

Christmas Menu

Parties of 4 or more

Served from the 29th November – 20th December

STARTERS

Homemade Beetroot Soup (VGN & GF)

served with crème fraiche, fresh chives & warm bread

Ham Hock Terrine

served with piccalilli & seasoned crostini

Cream, Tarragon & White Wine Garlic Mushrooms

served with warm rustic bread

MAIN COURSE

Hand Carved Turkey

served with pigs in blankets, stuffing & cranberry sauce
(Vegan option available)

Blade of Beef

served with red wine jus

Oven Baked Cod Loin

Served with crushed new potatoes & a lemon & dill cream sauce

Winter Vegetable & Vegan Mince Lattice

All served with roasted potatoes & seasonal vegetables

DESSERTS

Homemade Christmas Pudding (VGN & GF)

served with brandy sauce or custard (Vegan option available)

Chocolate Orange Tart

served with fresh cream & orange crisp

Vegan Apple Pie

served with cream or custard (Vegan option available)

Bailey's Cheesecake

served with whipped cream & dusting of chocolate

To book
please call our
Restaurant on:
01529 304637

2 Courses £19.95

3 Courses £23.95

Wednesday, Friday & Sunday Bookings Only. Walk-ins subject to availability.

£10 non-refundable deposit per person to be paid at the time of booking.

Dishes can be adapted to fit dietaries requirements & allergen information is available upon request.