

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

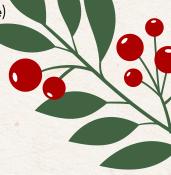
served with cream or custard (Vegan option available)

Bailey's Cheesecake

served with whipped cream & dusting of chocolate









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.