

Christmas

MENU

Parties of 2 or more

Served from the 27th November - 22nd December

STARTERS

French Onion Soup (VG/GF option)

served with cheese croute & warm bread

Camembert Onion Tart (V)

served with red onion chutney & warm bread

Moroccan Inspired Hummus (VG/GF option)

served with warm sliced pitta, carrot, cucumber & cherry tomatoes

MAIN COURSE

Bacon Wrap Roast Turkey*

served with all the trimmings

Hand Carved Quorn Roast* (VG)

served with vegan trimmings

Rich Venison Pie*

*all served with thyme roast potatoes & seasonal vegetables

Warm Tuna Salad (GF)

served with new potatoes, mixed beans, cherry tomatoes, olives & boiled egg

To book
please call our
Restaurant on:
01529 304637

DESSERT

Traditional Christmas Pudding (VG/GF Option)

Winter Berry Meringue Roulade (V/GF)

Homemade Chocolate Orange Cheesecake (V/GF Option)

Lemon Tart & Berry Coulis (VG/GF)

served with vegan cream

1 Course £16.95

2 Courses £19.95

3 Courses £23.95

Wednesday, Friday & Sunday Bookings Only. Maximum booking of 12 people.

£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.**