



Festive Lunch & DINNER

Menu

Starters

Roasted Carrot & Parsnip Soup, Herb Croutons (1,9,GFA,V,VE)
Chicken, Gammon & Pomegranate Terrine, Sourdough Bread, Honey & Mustard Sauce (1, 10, GFA)
Smoked Salmon and Ricotta Tart, Avocado Aioli (1,3,4,10)

Main Courses

Roast Breast of Turkey, Sage, Sausage & Cranberry Stuffing, Rosemary Gravy (1,9)
Braised Brisket of Beef, Yorkshire Pudding, Rosemary Gravy (1,3,7,9)
Sweet Potato, Spinach, Walnut & Apple Strudel (V,VE,1,8)
All Main Courses Are Served with Thyme Roasted Carrots, Honeyed Parsnips, Buttered Sprouts & Traditional Roasted Herb Potatoes.

Desserts

Dark Chocolate Torte, Clotted Cream, Caramel Sauce (V,1,3,7)
Christmas Pudding, Candied Apricot, Brandy Sauce (V,1,3,7,8,12)
Vanilla & Raspberry Cheesecake, Pistachio Brittle (1,7,8)

Tea or Coffee with After Dinner Mint

1 Course £23.95, 2 Courses £26.95, 3 Courses £29.95

Children's Menu*

1 Course £8, 2 Courses £11, 3 Courses £14

*Half adults portion. See overleaf for alternative Children's menu. Please state preference when booking or half adults meal will be served by default.





Children's MENU

Starters

Garlic Bread (V,1,7)

Carrot & Cucumber Sticks with Cream Cheese (V,7)

Tomato Soup (V,1,3,7)

Main Courses

Fish Goujons, Chips & Peas (1,3,4)

Tomato Penne Pasta, Garlic Bread (V,1,3)

Sausages, Chips & Beans (1)

Breaded Chicken Fillets, Chips & Peas (1,3,7)

Desserts

Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream (V1,3,7)

Peach Jelly, Cream (V,7,12)

Selection of Ice Creams (V,GF,1,3,7)

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