



CHRISTMAS

3 COURSE MENU

TWO COURSES

£22



THREE COURSES

£27

STARTERS

Prawn Cocktail (GF)

King prawns in marie rose sauce on a bed of shredded iceberg lettuce, cherry tomatoes and cucumber.

Soup (V/Vg/GF)

Roasted root vegetable soup topped with parsnip crisps and a wedge of warm bread and butter

Pate (GF)

Chicken Liver pate served with red onion chutney and toasted granary bloomer



MAINS

Your choice of sliced Turkey, Belly Pork with crackling, Slow Roasted Beef or a Quorn Roast served with our chefs garlic roasted potatoes, roasted carrot and parsnip, braised red cabbage, creamy cauliflower cheese, pigs in blankets, stuffing, lashings of homemade gravy and a giant Yorkshire pudding.

(Vegan and GF options available)

DESSERTS

Christmas pudding (Vg/V)

Served hot with brandy cream

Lemon Tart (Vg /GF)

Served with raspberry coulis and vanilla bean ice cream

Forest fruits and apple crumble (Vg/ V/ GF)

Served with home made custard or ice cream

Warm chocolate Orange Brownie (V)

Served with vanilla bean ice cream