

AVAILABLE FROM \$2 NOVEMBER



FRENCH ONION SOUP V GF

with Warm Bread

DUCK LIVER AND ORANGE PATE

Red Onion Chutney & Sourdough Toast

HOMEMADE HUMMUS, OLIVES, PITA BREAD VG

PRAWN COCKTAIL

with Brown Bread

BREADED GARLIC MUSHROOMS V

with Sweet Chili Mayo



MAIN COURS

ROASTED TURKEY CROWN Roast Potatoes, Seasonal Veg.& Pigs in Blankets, Gravy

LOCALLY SOURCED ROAST BEEF SERVED PINK

Roast Potatoes, Seasonal veg, Yorkshire Pudding & Gravy

SPAGHETTI CARBONARA

With Garlic Bread

ROASTED VEG & TOMATO COUSCOUS VG

CRISPY PORK BELLY

Roast Potatoes, Seasonal Veg, Black Pudding and Gravy

SEAFOOD RISOTTO





TRADITIONAL CHRISTMAS PUDDING

with Brandy Sauce

CHEESECAKE OF THE DAY VG, GF AVAILABLE

with Ice Cream

VANILLA PROFITEROLES with Chocolate Sauce

SELECTION OF ICE CREAMS OR SORBETS

2 Course £24 3 Course £28

PRE-ORDER REQUIRED AT LEAST **ONE WEEK** BEFORE THE RESERVATION DATE. PLEASE INFORM US OF ANY SPECIAL OR DIETARY REQUESTS WITH YOUR PREORDER TO SECURE YOUR BOOKING A NON REFUNDABLE DEPOSIT OF £10 PER PERSON IS REQUIRED