

with Crusty Ciabatta Roll

SALT & PEPPER CALAMARI with Homemade tartare sauce

DUCK LIVER PATE GFA

Red Onion Marmalade and Brown Toast

CREAMY STILTON MUSHROOMS GFA on Toasted Ciabatta and Salad Garnish

HUMMUS, PITA & OLIVES

BAKED BRIE GFA

with Garlic Bread & Cranberry Sauce

MAINS

ROAST TURKEY BREAST GF

Pigs in Blankets

CRISPY PORK BELLY GF

Black Pudding

LOCALLY SOURCED ROAST BEEF GF

Yorkshire Pudding

SALMON AND LEMON CAPER BUTTER GF

All above served with Goose Fat Roast Potatoes, Thyme Roasted Carrots & Parsnip, Garlic Butter Broccoli, Beans & brussels Sprouts, Red Vine Jus

GRILLED GOAT CHEESE & BEETROOT SALAD GF

SPICY MEATBALL PASTA GFA

Tomato Sauce and Garlic Bread



with Ice Cream

TRADITIONAL CHRISTMAS PUDDING GFA Served with Brandy Sauce

SELECTION OF ICE CREAMS OR SORBETS GF

VANILLA PROFITEROLES

with Chocolate Sauce

WARM CHOCOLATE BROWNIE with ice-cream or cream

2 Course £29

3 Course £35



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