

2 course - £21.95

3 course - £25.95

Starters

Sweet Potato Soup (v) (vg) (gfo)

Ciabatta toast

Classic Prawn Cocktail (gfo)

Marie rose sauce, bread & butter

Chicken liver & Brandy Pate

Festive chutney, toasted sourdough

Baked Mushroom

With Festive Cheese (v) (gfo) watercress & rocket leaves

Mains

Roast Turkey (gfo)

With rich gravy, roast winter vegetables, roast potatoes, stuffing & pigs in blankets

Lamb with festive spices (gfo)

Creamy mash potato, roast winter vegetables and rich gravy.

Fish Pie (gfo)

Mixture of fish in a creamy white sauce. Topped with creamy mash potato and cheese.

Festive Turkey Burger (gfo)

Smoked streaky bacon, sweet cranberry & onion relish and chunky skin on chips.

Chestnut Roast (v) (vg)

Mix of rice and mushroom topped with cranberry, pumpkin seeds and chestnuts. Served with roast potatoes, roast winter vegetables and gravy.

Dessents

Traditional Christmas Pudding (gfo) (vg) (v)

Brandy custard

Chocolate & Caramel Cheesecake

Served with vanilla ice-cream

Ginger Sponge (gfo) - toffee sauce

Served with salted caramel ice-cream



We will endeavour to cater for any dietary requirements or needs, please ask upon booking. Please inform us of any food allergies so we can advise on your meal choice.

Reservations for our festive menu are now being taken. Please telephone 01405 813688 or Facebook message to check availability and to make a reservation. No reservation is secure until the deposit has been paid.