



CHRISTMAS MENU



STARTERS



PATÉ (GFA)

Chicken liver paté with a hint of whiskey served with a warm roll, salad, butter and chutney

SOUP (GFA) (V) (VE)

Roast tomato soup served with a warm roll and butter

BAKED CAMEMBERT (GFA) (V)

With garlic and honey, warm bread and chutney

MAINS



TRADITIONAL ROAST TURKEY (GFA)

Turkey with the traditional trimmings

10oz SIRLOIN (GFA)

(Additional £7.50 Charge Applies)

(£2.95 extra for a steak sauce)

10oz sirloin cooked to your liking, served with grilled tomato, flat mushroom and skin on fries or sweet potato fries

BEEF BURGER (GFA)

Topped with pulled turkey, gravy and cranberry sauce, with smashed roast potatoes and served with chips or sweet potato fries

SEA FOOD LINGUINE (GFA) (V)

Prawns and sea bass served in a creamy sauce, with Parmesan cheese and garlic bread

VEGAN NUT ROAST (GFA) (V) (VE)

Served with all the traditional vegan roast trimmings

DESSERTS



CRUMBLE OF THE SEASON (V) (VE)

ETON MESS (GFA) (V)

CHRISTMAS PUDDING (GFA) (V)

Served with brandy sauce

MALTEASER CHOCOLATE CHEESECAKE (GFA) (V) (VE)

2 COURSES £35.00 | 3 COURSES £40.00

PRICES INCLUDE A DRINK

PLEASE ASK FOR VEGETARIAN, VEGAN & GLUTEN FREE OPTIONS

GFA - GLUTEN FREE ADAPTABLE V- VEGETARIAN VE - VEGAN

PLEASE MAKE ANY DIETARY RESTRICTIONS AWARE TO OUR SERVERS



..... CHRISTMAS EVENTS



DECEMBER PARTY NIGHTS



**Friday 11th
Thursday 17th
Friday 18th
Wednesday 23rd**

Including a Magician and DJ at no extra cost

6PM Start

**BREAKFAST WITH
SANTA**

**Saturday 19th
Sunday 20th
Wednesday 23rd**

9am or 10:30am Slots

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£25 per child



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