



Starters

BREADED BRIE WITH CRANBERRY SAUCE

HOMEMADE CURRIED PARSNIP SOUP WITH WARM CRUSTY BREAD (VEGAN OPTION AVAILABLE)

TRADITIONAL PRAWN COCKTAIL WITH BROWN BREAD AND BUTTER

Main Courses

TRADITIONAL SLOW ROASTED BEEF WITH ALL THE TRIMMINGS

TRADITIONAL ROASTED TURKEY BREAST WITH ALL THE TRIMMINGS

HOMEMADE NUT ROAST (V) WITH ALL THE TRIMMINGS

MEDITERRANEAN VEGETABLE TART (VE) WITH NEW POTATOES AND VEGETABLES

PAN FRIED SEABASS WITH NEW POTATOES AND FRESH SEASONAL VEGETABLES

Desserts

CHRISTMAS PUDDING WITH BRANDY SAUCE (VEGAN OPTION AVAILABLE)

HOMEMADE APPLE AND CINNAMON CRUMBLE WITH CREAM, ICE CREAM OR CUSTARD

HOT CHOCOLATE FUDGE CAKE WITH CREAM, ICE CREAM OR CUSTARD

CHEESE BOARD (+ ADDITIONAL CHARGE OF £7.50)

2 COURSES £20.95 3 COURSES £23.95

BOOKING IS ESSENTIAL
PLEASE STATE ALL FOOD ALLERGIES/REQUIREMENTS WHEN BOOKING
£10 NON-REFUNDABLE BOOKING FEE PER PERSON
AVAILABLE FROM MONDAY 5TH DECEMBER TO FRIDAY 23RD DECEMBER

12PM-2.30PM OR 6PM-9PM (EXCEPT SUNDAYS)

(V) VEGETARIAN (VE) VEGAN