

Available from Friday 27th November to Saturday 19th December

Christmas MENU

2 course £32.50 3 course £39.95
Children under 14 - 2 course £19.95 3 course £25.95

STARTERS

Curried parsnip soup, warm ciabatta (vg)
Smoked salmon and prawn roulade (gf)
Duck and orange pate, toasted ciabatta
Christmas spiced pork belly bites (gf)(df)
Baked camembert, candied walnuts (v)(n)

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MAIN DISHES

Traditional roast turkey served with all the trimmings
Pulled brisket, colcannon mash, parsley dumpling, red
wine gravy
Stuffed butternut squash with mushrooms, walnuts and
cranberry served with roast potatoes (vg)
Pork belly
colcannon mash, maple roasted carrots and parsnips,
red wine gravy(gf)
Baked hake fillet, saute potatoes, cheese sauce, sprouts and
bacon (gf)

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DESSERTS

Christmas pudding and brandy clotted
cream
Cheese and biscuits (£4 supplement)
Spiced apple crumble (gf available)
Ferrero rocher cheesecake
Biscoff sundae (vg)

Pre-book only - Please use form on the reverse - non
refundable £10 deposit per person, a discretionary 12.5%
service charge will be added
Some dishes can be made guten free or dairy free on request

