



Pre-Christmas menu 4th dec – 21st dec

TO START

Creamy garlic mushrooms (gf)

Carrot & coriander soup (gf)

Feta honey filo with sesame seed

Ham hock & pea terrine

Our wedge of brie with redcurrant

FOR MAIN

Roast turkey served with Yorkshire pudding, roast potatoes, pigs in blankets & stuffing (gf)

Braised lamb shank with mint & burgundy sauce (gf)

Pan fried fillet of seabass on fresh tomato & chorizo sauce (gf)

Wild mushroom, spinach & goats cheese wellington

Roasted chicken supreme with a creamy leek & stilton sauce (gf)

FOR SWEET

Christmas pudding with brandy custard (gf)

Winterberry eton mess (gf)

Baileys chocolate tart with Chantilly cream

After eight cheesecake

Bakewell tart

cheese & biccuits for a £3 supplement



2 courses £28.00 3 courses £32.00

£10 NON-REFUNDABLE Deposit per person to confirm booking – if someone doesn't turn up on the day full payment will still be taken for their meal- Christmas menu must be preordered at least a week before – Christmas menu will not be available on a Sunday – any allergies please ask a member of staff when booking – ONE BILL per table