***A wreath of pine branches with ornaments and ribbons

AI-generated content may be incorrect.***

**A holly berry with red berries

AI-generated content may be incorrect.Pre-Christmas menu is served 3rd dec – 20th dec**

***TO START***

***Creamy garlic mushrooms (gf)***

***\*\*\****

***Parsnip & apple soup (gf)***

***\*\*\****

***Baked goats cheese with tomato sauce***

***\*\*\****

***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)***

***\*\*\****

***Poached salmon hollandaise with new potatoes & vegetables***

***\*\*\****

***Brie, spinach & red onion filo parcel with salad & new potatoes***

***\*\*\****

***Steak ‘n’ ale pie with mash, vegetables & gravy***

***\*\*\****

***Our own house nut roast with vegetarian gravy***

***A holly berry with red berries

AI-generated content may be incorrect.***

***FOR SWEET***

***Christmas pudding with brandy custard (gf)***

***\*\*\****

***Winterberry eton mess (gf)***

***\*\*\****

***Profiteroles with baileys cream***

***\*\*\****

***Crème brulee with shortbread biscuit***

***\*\*\****

***Bakewell tart***

***\*\*\****

***cheese & bicuits for a £3 supplement***

***2 courses £29.00 3 courses £37.00***

**£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 2 weeks before – Christmas menu will not be available on a Sunday – any allergies please ask a member of staff when booking – ONE BILL per table**