

FESTIVE MENU

Available 2nd-20th December

STARTER

Homemade Minestrone Soup (GF)
Prawn Cocktail with Brown Bread and Butter
Chicken Liver Pâté with Onion Chutney (GF Bread available)

MAINS

Roast Turkey Breast with Homemade Stuffing, Roast Potatoes,
Roasted Carrots, and Brussel Sprouts

Slow Braised Beef Blade with Fondant Potato, Roasted Carrots
and Tenderstem Broccoli (GF)

Beetroot Wellington with Fondant Potato and Fresh
Vegetables (VE)

DESSERTS

Christmas Pudding with Brandy Sauce (VE & GF Available)

New York Cheesecake (GF, VE)

Chocolate Brownie with Chocolate Sauce and Ice Cream (GF)

2 Courses £19.00 | 3 Courses £23.00

Please pre-order 48h in advance by calling 01485 536010

VE = Suitable for Vegans, GF = Gluten Free
 If you have any food allergies or intolerances, then please speak to a member of our team
 and they will be happy to assist you with your meal choice.