

FESTIVE MENU

2 COURSES £19.99 | 3 COURSES £24.99

TO START

Roasted Red Pepper & Tomato Soup
served with bread & butter (pb)

Gourmet Prawn Cocktail
with king prawns, marie rose sauce, lettuce cup,
bread & butter

Brussels Pâté
caramelised red onion chutney,
melba toast & butter

Garlic Mushrooms
in herb butter, served with bread & butter (v)(pbo)

Breaded Brie
with cranberry sauce, dressed salad (v)

↳ 'tis the season to
brie jolly!

MAIN COURSE

Roast Turkey
with pigs in blankets, roast potatoes, parsnips,
carrots, brussels sprouts, broccoli, red wine gravy

Roast Topside of Beef
with yorkshire pudding, roast potatoes, parsnips,
carrots, brussels sprouts, broccoli, red wine gravy

Chestnut Roast
with roast potatoes, parsnips, carrots, brussels
sprouts, broccoli, spiced red cabbage, gravy (pb)

Jolly Burger
brie, bacon & cranberry beef burger with chips,
salad, coleslaw (vo)

Baked Seabass
with a potato rosti, spinach, peas, bearnaise sauce

Mushroom & Truffle Risotto
with Italian hard cheese (v)(pbo)

PUDDING

Christmas Pudding
with brandy butter ice cream (v)(pbo)

Chocolate Fudge Yule Log
with chantilly cream (v)

Apple Crumble
with custard (v)

Sticky Toffee Pudding
with custard (v)

Lemon Tart
with raspberry sorbet (v)



Food allergies?

Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (vo) vegetarian option available. (pbo) plant-based option available. All items subject to availability. All information correct at time of publication. Terms and conditions apply for all offers and deals - for full information, please visit our website.