

# Celebrating Christmas with us...

(Available from 15<sup>th</sup> Nov to 21<sup>st</sup> Dec)



\* Tomato Bruschetta with Green Pesto V

\* Confit Chicken Terrine, Wild Garlic Mayo & Pickled Vegetables

\* Soup of the Day with Crusty Bread V

\* Posh Prawn Cocktail with Brandy Marie Rose Sauce

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\* Free Range Turkey stuffed with Cranberry, Sage & Onion  
rolled in Streaky Bacon

\* Braised Feather Blade of Beef, Crispy Cavolo, Silver Skin  
Onions & Wholegrain Mashed Potatoes

\* Pan fried Sea Bass with Thyme-crushed New Potatoes, French  
Beans & Spinach Fricassee Beurre Blanc Sauce

\* Squash nut roast with a medley of vegetables Vg

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\* Panna Cotta with Poached Rhubarb and Granola V

Traditional Christmas Pudding & Brandy Sauce V

Black Forest Cheesecake with Ice Cream V

\* Yorkshire Cheeseboard V (£5 supplement)

Two Courses £25.95 or Three Courses £31.95

Festive Menu is available during both lunchtime and evening service

Pre-orders required and £10 deposit per person

\* Available Gluten Free, Please State When Ordering

# Celebrating Christmas with us...

(Children up to 12 Years)



\* Tomato Bruschetta with Green Pesto ✓

\* Melon with Fruit Coulis ✓

\* Soup of the Day with Crusty Bread ✓

\* Posh Prawn Cocktail

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\* Free Range Turkey Burger, Brioche Bun & Trimmings

\* Free Range Turkey stuffed with Cranberry, Sage & Onion  
rolled in Streaky Bacon

\* Lightly Battered Fish Goujons & Chips, served with  
Beans or Peas

\* Penne pasta served with a fresh Tomato, Garlic and Basil ✓

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Traditional Christmas Pudding & Custard ✓

Trio of Ice Cream (Vanilla, Chocolate and Strawberry) ✓

\* Homemade Treacle Sponge Pudding with Cream or Ice Cream ✓

Two Courses £18.95 or Three Courses £22.95

\* Available Gluten Free, Please State When Ordering