

ON ARRIVAL

A GLASS OF ORANGE / APPLE JUICE

STARTERS

ROASTED BUTTERNUT, TOASTED ALMOND AND APPLE SOUP (VEGAN / GFO)

Served with bread & butter

PROSCIUTTO & MELON (GF)

Served with honey

CRISPY GARLIC MUSHROOMS (VEGAN)

Served with sweet chilli mayo

VEGGIE STICKS (GF)

Cucumber, carrot and bell pepper, served with hummus dip

MAINS

TRADITIONAL ROAST TURKEY BREAST (GFO)

Served with roast potatoes, Yorkshire pudding, stuffing, pigs in blankets and pan gravy

SLOW-COOKED PORK BELLY (GFO)

Served with black pudding mash and creamy honey & garlic sauce

4oz BEEF BURGER (GFO)

Brioche bun, iceberg lettuce, tomato, Monterey Jack cheese,

house burger sauce and french fries

FISH FINGERS

Served with french fries and your choice of baked beans or garden peas

PASTA BOLOGNESE

Minced beef simmered with onions & Italian herbs on a bed of pasta

DESSERTS

CHRISTMAS PUDDING WITH CUSTARD

CHOCOLATE FUDGE CAKE

With your choice of ice cream, custard or cream

TRIPLE CHOCOLATE BROWNIE (GF)

With your choice of ice cream, custard or cream

2 SCOOPS OF ICE CREAM OR SORBET (GF)

Vanilla, Chocolate, Salted Caramel, Mint Choc Chip Blackcurrant sorbet, Lemon sorbet, Mango sorbet

3 COURSES - £25.99

£10 PP DEPOSIT AND A PRE-ORDER WILL BE REQUIRED

If you have a food allergy or a special dietary requirement please inform a member of our staff or ask for more information



Lidy Christman

DAY MENU



