

TWO Course Christmas Meal £30.95 / THREE Course Christmas Meal £35.95

£10.00 deposit per-person

Served Tuesday-Friday

Starters

Homemade Soup (VE*) (V) (GF*)

Served with farmhouse bread & butter

Deep Fried Breaded Brie (V)

Breaded brie with a cranberry and orange sauce & dressed leaves

Classic Prawn Cocktail (GF*)

Prawn cocktail in a smoked paprika Marie-rose sauce, with iceberg lettuce & granary bread

Chicken Liver parfait (GF*)

Served with an onion chutney, toasted granary bread and dressed leaves

Salmon and Spring Onion Fishcake

Served with a sweet chilli dip and dressed leaves

Main Course

Roasted Turkey Crown (GF*)

Served with roasted potatoes, Parsnip, Stuffing, pigs in blanket, seasonal vegetables & gravy

Roasted Topside of Beef (GF*)

Served with roasted potatoes, Parsnip, Stuffing, Yorkshire pudding, seasonal vegetables & gravy

Crispy Roasted Duck (GF)

Served with a morello cherry sauce, roasted potatoes and a selection of seasonal vegetables

Festive Burger (GF*)

Beef Patty with brie, stuffing and cranberry sauce, with pigs in blankets & served with fries

Mushroom & Chestnut Wellington (V) (VE)

Served with roasted potatoes, selection of seasonal vegetables and a tomato sauce

Baked Cod Loin (GF)

Served with herby potatoes, tender-stem broccoli and a lemon hollandaise sauce

Desserts

A selection of seasonal desserts will be available on the day

SUPPLEMENTARY CHEESE BOARD

£3.00 Add-on to set meal prices

For Information on food allergens, please ask a member of staff