



Courses E24.99



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. All items subject to availability. All information correct at time of publication. Terms and conditions apply, full information online.

(v) vegetarian.
(vo) vegetarian option available.
(pb) plant-based.
(pbo) plant-based option available.

STARTERS

Spiced Butternut Squash Soup (pb) served with bread

Luxury Prawn Cocktail king prawns, marie rose sauce, lettuce, bread & butter

Brussels Pâté caramelised red onion chutney, toast & butter

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

Breaded Brie (v) with cranberry sauce, dressed salad

MAINS

Roast Turkey

with pigs in blankets, roast potatoes, parsnips, carrots, sprouts, stuffing, yorkshire pudding, red wine gravy

Beef Brisket Bourguignon mashed potato, brussels sprouts, carrots, parsnips

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

Jolly Burger beef burger with brie, bacon & cranberry sauce, served with fries, salad, coleslaw

Salmon & Smoked Haddock Fishcake with fries, garden peas and hollandaise sauce

Beetroot Gnocchi (v)(pbo) with spinach, walnuts, whipped feta, Italian hard cheese

ADD A FESTIVE COMBO FOR TWO: £7.99 Pigs In Blankets, Cauliflower Cheese (v) & Stuffing (pb)

PUDDINGS

Christmas Pudding (v) with brandy sauce

Chocolate Fudge Yule Log (v) with toffee sauce and chantilly cream

Apple Crumble (v)(pbo) with custard

Sticky Toffee Pudding (v) with custard

White Chocolate & Raspberry Roulade (v) with raspberry sorbet

SWAP DESSERT FOR A PERSONAL CHEESEBOARD +£2.99