

FESTIVE MENU

Including a festive cracker. Available every day, from 18th November to 31st December 2020, excluding Christmas Day and Boxing Day



STARTERS

PRAWN COCKTAIL

With crisp baby gem lettuce and cocktail sauce, served with brown bread.

BEER BATTERED SALT & PEPPER MUSHROOMS* V

Served with a BBQ and cranberry dip.

SOUTHERN FRIED CHICKEN & BELGIAN WAFFLE

Chicken breast fillet strips coated in a southern-fried crumb on a Belgian waffle with maple flavour syrup.

TOMATO SOUP V

Served with brown bread.

A vegan option is also available VE

MAINS

YOUR CHOICE FROM THE CARVERY

OR

MARGHERITA PIZZA V

Freshly made pizza, topped with tomato and mozzarella.

THE XMAS FIRECRACKER PIZZA

Southern-crumbed chicken breast fillet, pigs in blankets, peppers and jalapeños with a tomato salsa and sour cream.

MUSHROOM, BRIE AND CRANBERRY WELLINGTON V

Mushroom, cranberry and spinach stuffing, topped with a creamy brie sauce, encased in a light puff pastry.

THE BAD SANTA BURGER

A double burger, with nacho cheese sauce, mature Cheddar cheese and a dollop of cranberry BBQ sauce, crowned with 5 golden onion rings.

NUT ROAST VE

A root julienne of vegetables with pockets of apricot, cranberries, sage and mixed nuts topped with a mixed seed & cranberry granola topping.

Choose from steamed or roasted veg, potatoes, stuffing and gravy, or, if you prefer, choose our salad bowl.

Add three Pigs in Blankets for 99p

PUDDINGS

SALTED CARAMEL & MELTED MALLOW WAFFLE

A warm Belgian waffle topped with melted marshmallows, vanilla ice cream and a salted caramel sauce.

CHOCOLATE ORANGE SPONGE V

Steamed sponge topped with orange curd and Belgian chocolate sauce, served with custard.

CHOCOLATE & COOKIE DUO V

Chocolate fudge cake served with cookie-coated profiteroles.

CHRISTMAS PUDDING* V

A dark rum infused mix of sultanas, raisins, orange peel and mixed spices served with a rich brandy sauce or custard.

DEEP FILLED APPLE PIE V

Bramley apple in a shortcrust pastry case, served with custard.

A vegan option is also available VE

PROFITEROLES V

Cream filled choux pastry buns drizzled with toffee fudge sauce.



CHRISTMAS DAY MENU



Last booking at 5pm

STARTERS

TOMATO SOUP V

A rich tomato soup, drizzled with cream, served with brown bread.

A vegan option is also available VE

SMOKED SALMON & PRAWNS

Served with a seafood sauce, crisp baby gem lettuce and a lemon wedge, served with brown bread.

GOATS' CHEESE SOUFFLÉ V

Served with sweet pears, baby gem salad and a honey & marmalade syrup.

MELON MEDLEY & CHAMPAGNE SORBET* VE

Sweet orange, cantaloupe and watermelon balls, topped with Champagne sorbet and a drizzle of passion fruit coulis.

DUCK LIVER & PORT PATÉ*

A smooth paté accompanied with red onion marmalade, a salad garnish and toasted baguette slices.

MAINS

CHRISTMAS CARVERY

Roast turkey (British Farm Assured), roast beef, roast gammon or roast pork. All accompanied with Yorkshire puddings, honey-glazed parsnips and pigs in blankets.

MUSHROOM, BRIE AND CRANBERRY WELLINGTON V

Mushroom, cranberry and spinach stuffing, topped with a creamy brie sauce, encased in a light puff pastry.

NUT ROAST VE

A root julienne of vegetables with pockets of apricot, cranberries, sage and mixed nuts topped with a mixed seed & cranberry granola topping.

HANDMADE SALMON & KING PRAWN WELLINGTON*

Salmon and king prawns in a Thermidor sauce, served with a butter sauce.

May contain small bones.

Choose from steamed or roasted veg, potatoes, stuffing and gravy.

PUDDINGS

CHRISTMAS PUDDING* V

Made with almonds and a hint of mixed spices, this rum-infused pudding is dusted with icing sugar and garnished with mint. Served with a rich brandy sauce or custard.

CHOCOLATE TRIO V

A chocolate brownie, cream profiteroles drizzled in Belgian chocolate sauce, and chocolate fudge cake all served with a salted caramel sauce and a scoop of vanilla ice cream.

BAKED VANILLA CHEESECAKE V

Served with Sicilian lemon sauce, blueberry compote and sprinkled with meringue snow drops.

BILLIONAIRE BAR V

Layers of chocolate chip cookie, chocolate ganache and toffee, served with vanilla ice cream and an Oreo® gold coin.

DEEP FILLED APPLE PIE V

Bramley apple in a shortcrust pastry case, served with custard.

A vegan option is also available VE



CELEBRATION MENU

Available on Boxing Day until 8pm
and on New Years Eve until 9pm.



STARTERS

TOMATO SOUP V

A rich tomato soup, drizzled with cream, served with brown bread.

A vegan option is also available VE

PRAWN COCKTAIL

With crisp baby gem lettuce and cocktail sauce, served with brown bread.

GOATS' CHEESE SOUFFLÉ V

Served with sweet pears, baby gem salad and a honey & marmalade syrup.

DUCK LIVER & PORT PATÉ*

A smooth paté accompanied with red onion marmalade, a salad garnish and toasted baguette slices.

MAINS

YOUR CHOICE FROM THE CARVERY

OR

THE XMAS FIRECRACKER PIZZA

Southern-crumbed chicken breast fillet, pigs in blankets, peppers and jalapeños with tomato salsa and sour cream.

Or choose from our Classic Pizza selection.

Margherita, Pepperoni, Veggie Supreme, BBQ Chicken, Hawaiian, Sweet Chilli Chicken

THE BAD SANTA BURGER

A double burger, with nacho cheese sauce, mature Cheddar cheese and a dollop of cranberry BBQ sauce, crowned with 5 golden onion rings.

NUT ROAST VE

A root julienne of vegetables with pockets of apricot, cranberries, sage and mixed nuts topped with a mixed seed and cranberry granola topping.

MUSHROOM, BRIE & CRANBERRY WELLINGTON V

Mushroom, cranberry and spinach stuffing, topped with a creamy brie sauce, encased in a light puff pastry.

HAND BATTERED COD

Coated in batter and fried to golden perfection, served with chips.

May contain small bones.

Choose from steamed or roasted veg, potatoes, stuffing and gravy, or, if you prefer, choose our salad bowl.

PUDDINGS

CHOCOLATE & COOKIE DUO V

Chocolate fudge cake served with cookie-coated profiteroles.

BAKED VANILLA CHEESECAKE V

Served with Sicilian lemon sauce, blueberry compote and sprinkled with meringue snow drops.

CHOCOLATE & ORANGE SPONGE V

Steamed sponge topped with orange curd and Belgian chocolate sauce, served with custard.

PROFITEROLES V

Cream filled choux pastry buns drizzled with toffee fudge sauce.

DEEP FILLED APPLE PIE V

Bramley apple in a shortcrust pastry case, served with custard.

A vegan option is also available VE

BILLIONAIRE BAR V

Layers of chocolate chip cookie, chocolate ganache and toffee, served with vanilla ice cream and an Oreo® gold coin.



KIDS MENU

(Under 10 years)

Festive Menu

STARTERS

TOMATO SOUP V

MINI PRAWN COCKTAIL

SOUTHERN FRIED CHICKEN & BELGIAN WAFFLE

MAINS

YOUR CHOICE FROM THE CARVERY

KIDS CHICKEN NUGGETS

KIDS FISH FINGERS

KIDS MAC 'N' CHEESE V

PUDDINGS

PROFITEROLES V

BOTTOMLESS ICE CREAM SUNDAE V

Christmas Day Menu

STARTERS

TOMATO SOUP V

Served with brown bread.

FIVE GOLD RINGS V

Crispy onion rings served with a BBQ sauce.

SMOKED SALMON & PRAWNS

Served with a seafood sauce, crisp baby gem lettuce and a lemon wedge.

SOUTHERN FRIED CHICKEN & BELGIAN WAFFLE

Chicken breast fillet strips coated in a southern-fried crumb, half a Belgian waffle and maple flavoured syrup.

MAINS

YOUR CHOICE FROM THE CARVERY

FISH FINGERS

Three cod fillet fish fingers coated in breadcrumbs.

CHICKEN NUGGETS

Battered chicken breast pieces.

TOMATO PENNE PASTA VE

Penne pasta tubes in tomato sauce.

PUDDINGS

FRUITYPOT™ JELLY VE

Peach pieces in peach flavour jelly.

PROFITEROLES V

Cream filled pastry buns drizzled with toffee fudge sauce.

BOTTOMLESS ICE CREAM SUNDAE V

With toppings and sauces.

CHOCOLATE BROWNIE V

A chocolate brownie with Belgian chocolate sauce and vanilla ice cream.

Celebration Menu

STARTERS

TOMATO SOUP V

Served with brown bread.

FIVE GOLD RINGS V

Crispy onion rings served with a BBQ sauce.

MINI PRAWN COCKTAIL

With crisp baby gem lettuce and cocktail sauce, served with brown bread.

SOUTHERN FRIED CHICKEN & BELGIAN WAFFLE

Chicken breast fillet strips coated in a southern-fried crumb, half a Belgian waffle and maple flavoured syrup.

MAINS

CHOOSE ANY MAIN COURSE FROM OUR STANDARD KIDS MENU

PUDDINGS

FRUITYPOT™ JELLY VE

Peach pieces in peach flavour jelly.

PROFITEROLES V

Cream filled pastry buns drizzled with toffee fudge sauce.

BOTTOMLESS ICE CREAM SUNDAE V

CHOCOLATE BROWNIE V

A chocolate brownie with Belgian chocolate sauce and vanilla ice cream.

