

3 Courses

£11.79

MON - SAT

£15.79

SUNDAY

FESTIVE MENU

Available every day, from 16th November to 31st December 2021, excluding Christmas Day and Boxing Day



STARTERS

BEER-BATTERED SALT & PEPPER MUSHROOMS* V

Served with a BBQ and cranberry dip.

PRAWN COCKTAIL

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

TOMATO SOUP V

Served with tomato and mozzarella pin wheels.

A vegan option is also available VE

SOUTHERN-FRIED CHICKEN & BELGIAN WAFFLE

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



MAINS

YOUR CHOICE FROM THE CARVERY

OR

MARGHERITA PIZZA V

Freshly made pizza, topped with tomato and mozzarella.

A vegan option is also available VE

THE XMAS FIRECRACKER PIZZA

Southern crumbed chicken breast fillet, pigs in blankets, peppers, jalapenos dotted with tomato salsa, & sour cream.

MUSHROOM, BRIE AND CRANBERRY WELLINGTON V

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

NUT ROAST VE

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

THE BAD SANTA BURGER

A double burger, topped with a Nacho cheese sauce, mature Cheddar cheese, a dollop of cranberry BBQ sauce and crowned with 5 golden rings. Served with chips.

Add three Pigs in Blankets for 99p

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



PUDDINGS

TOFFEE & MELTED MALLOW WAFFLE

A warm Belgian waffle topped with melted marshmallows, vanilla ice cream and toffee sauce.

CHOCOLATE & SALTED CARAMEL DUO V

Chocolate fudge cake with salted caramel coated profiteroles.

CHOCOLATE ORANGE SPONGE V

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

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 sauce.





CHRISTMAS DAY MENU

3 Courses
£47.99

Last booking at 5pm



STARTERS

TOMATO SOUP V

A rich tomato soup, drizzled with cream and served with tomato & mozzarella pinwheels.

A vegan option is also available VE

SMOKED SALMON & PRAWNS

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

CRISPY BRIE WEDGES V

Served with sweet pears, baby gem salad & cranberry sauce.

MELON MEDLEY & CHAMPAGNE SORBET* VE

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

DUCK & PORT PATÉ*

A smooth paté accompanied by 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

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

NUT ROAST VE

A root julienne of vegetables with pockets of cranberries, apricot, 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 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.

DEEP FILLED APPLE PIE V

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

A vegan option is also available VE

TRILLIONAIRES BAR V

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

BAKED VANILLA CHEESECAKE V

Served with Sicilian lemon sauce & cherry compote.



3 Courses
£17.99

CELEBRATION MENU

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

STARTERS

TOMATO SOUP **V**

Served with tomato and mozzarella pin wheels.

*A vegan option is also available **VE***

PRAWN COCKTAIL

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

CRISPY BRIE WEDGES **V**

Served with sweet pears, baby gem salad & cranberry sauce.

DUCK & PORT PATÉ*

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

MAINS

YOUR CHOICE FROM THE CARVERY

OR

THE BAD SANTA BURGER

A double burger, topped with a Nacho cheese sauce, mature Cheddar cheese, a dollop of cranberry BBQ sauce and crowned with 5 golden rings. Served with chips.

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, Chicken Inferno

NUT ROAST **VE**

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

HAND-BATTERED COD

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

May contain small bones.

MUSHROOM, BRIE & CRANBERRY WELLINGTON **V**

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

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

PUDDINGS

CHOCOLATE & SALTED CARAMEL FESTIVE DUO **V**

Chocolate fudge cake served with salted caramel coated profiteroles.

BAKED VANILLA CHEESECAKE **V**

Served with Sicilian lemon sauce & cherry compote.

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 sauce.

TRILLIONAIRES 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***



KIDS MENU

(Under 10 years)

Festive Menu £6.49

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 £23.99

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 cocktail 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 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 £8.99

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 sauce.

BOTTOMLESS ICE CREAM SUNDAE V

CHOCOLATE BROWNIE V

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

