

3 Courses

£12.29  
MON - SAT

£16.29  
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  
£49.99



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  
£18.49

# 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 £24.99

### 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

**FRUITPOT™ 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 £9.29

### 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

**FRUITPOT™ 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.

