

3 Courses

ADULT
£10.99

CHILD ^C
(under 10 years)
£6.49

Festive menu

Available Monday to Saturday, 15th November – 30th December 2018,
excluding Christmas Day and Boxing Day

STARTERS

BEER BATTERED MUSHROOMS* V

With your choice of BBQ &
cranberry dip or Ranch dressing

PRAWN COCKTAIL ✨

Prawns, crisp baby gem lettuce and
seafood sauce with brown bread
& butter and a lemon wedge

TOMATO AND BASIL SOUP VE ✨

Served with brown bread

SOUTHERN FRIED ✨ CHICKEN WAFFLE

Three strips of chicken breast fillet
coated in a southern fried crumb,
served with Belgian waffle pieces and
maple flavour syrup for dipping.

MAINS

YOUR CHOICE FROM THE CARVERY ✨

OR

FESTIVE PIZZA ✨

Turkey, stuffing, red onions,
mozzarella and pigs in blankets
on a barbecue cranberry base

PARSNIP TART ✨

WITH CHEDDAR PASTRY V

A maize pastry crown stuffed with a
parsnip, spinach & leek mix combined
in a rich cheese sauce and topped
with a herbed breadcrumb

MARGHERITA PIZZA V ✨

Tomato pizza sauce base
topped with mozzarella

NUT ROAST# VE

A Vegan root julienne of vegetables
with pockets of apricot, cranberries,
sage & speckles of chopped cashews
topped with a mixed seed, walnut, flaked
almond & cranberry granola topping

*Help yourself to freshly steamed or roasted veg, potatoes,
stuffing and gravy, or, if you prefer, to our salad station.*

PUDDINGS

HOMEMADE EVE'S PUDDING V ✨

Baked in house and served
with custard

CHRISTMAS PUDDING* V

Made with almonds. Served with
brandy sauce or custard.

CHOCOLATE & ORANGE STACK ✨

A rich chocolate chip cookie base, smothered with orange rippled
chocolate mousse, a layer of rich chocolate sauce, lashings of
orange chocolate and hand finished with flecks of gold.

BAILEYS® IRISH CREAM PROFITEROLES *V

Drizzled with toffee fudge sauce

COCONUT MILK SORBET VE

Garnished with a sprig of mint

*Made with alcohol and so can't be served to children.
Cannot be served to children due to nut content
Dairy ice cream is also available for children.

