

Festive Restaurant Menu 2020

3 Courses £19.95 per person - Monday to Saturday Lunch & Evening

Starters

- ★ Roasted tomato & basil soup, crusty roll, salted butter (V, VE & GF available)
- ★ Smoked duck & orange salad, citrus dressing (GF)
- ★ Breaded brie wedges, redcurrant jelly, dressed leaves (V)
- ★ Hot stilton mushrooms, bread & butter for dipping (V)
- ★ Filo wrapped prawns, sweet chilli dipping sauce (V)

Mains

- ★ Traditional roast turkey, succulent topside of beef or gammon. Served with stuffing, homemade Yorkshire pudding, freshly steamed vegetables, gravy, sauces & pigs in blankets
- ★ Chef's tagliatelle served with mushroom & red lentil ragu (VE)
- ★ Christmas gourmet beef burger, mature Stilton or Camembert, streaky bacon, cranberry & port compote, crunchy onion rings, seasoned fries, dressed leaves (£4 supplement)
- ★ Oven baked salmon, white wine & dill sauce, buttered baby potatoes, winter greens (£7 supplement) (GF)
- ★ 8oz Flat iron steak, seasoned fries, homemade peppercorn sauce, roasted mushroom & sun blushed tomato salad (£7 supplement) (GF)

Desserts

- ★ Lemon cheesecake, raspberry coulis, pouring cream (GF)
- ★ Warm chocolate brownie, vanilla pod ice cream, rich chocolate sauce
- ★ Traditional Christmas pudding, brandy sauce (VE, GF available)
- ★ Sticky toffee pudding, hot custard
- ★ Award winning Italian Gelato & sorbet (VE available)



£10 deposit to secure your reservation. Balance to be paid on the day.

Pre-orders required 7 days prior to the reservation date.

Please advise us of any allergies or dietary requirements.