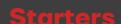




1st December - 31st December (Excluding Christmas Day and Boxing Day) 2 Courses for £16.95 - 3 Courses for £19.95



Winter Warmer Vegetable Soup v Served with crusty bread and butter.

**Bloody Mary Prawn Salad** Coated in a rich tomato and Tabasco sauce on a bed of fresh salad.

**Ham Hock Terrine** Honey glazed terrine served with piccalilli and crusty bread.

**Chicken Liver Parfait** 

With a choice of white or wholemeal toast served with cranberry chutney.

> **Deep Fried Breaded Brie** Served with salad and chilli jam.



**Traditional Roast Turkey**Served with Yorkshire pudding, sage and onion stuffing, pigs in blankets complimented by all the festive trimmings and a rich Jus.

Slow Cooked Tender Braised Steak GF

In a rich gravy served with homemade mash and seasonal vegetables.

Lamb Shank GF

Served on a bed of mashed potato, with a root vegetable gravy. £2.50 Supplement

Salmon En Croute GF

Served with crushed new potatoes and seasonal vegetables.

Mushroom and Stilton Wellington v

Golden crisp puff pastry generously filled with tender mushrooms, wilted spinach and tangy blue cheese. Served with roasted potatoes, seasonal vegetables and a rich gravy.

**Traditional Christmas Pudding** 

Smothered with lashings of our brandy custard.

Sticky Toffee Pudding GF V Served with cream or ice cream.

Warm Chocoloate Fondant GF

Served with chocolate sauce and ice cream or fresh cream.

**White Chocolate and Raspberry Chessecake** Served with ice cream or fresh cream

Pigs in Blankets £4.50 Cauliflower Cheese £3.50 Additional Yorkshire Pudding £2.00



**V** Vegetarian **VE** Vegan GF Gluten Free option available

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.