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CHRISTMAS





FESTIVE Party

Bring some style to your festivities
and enjoy a delicious Christmas menu
in our warm and relaxing restaurant.

Our beautiful dining area and luxurious snug are perfect for festive parties of all sizes - whether it's an intimate dinner with friends, getting together with family over the Christmas season or the big work function, we are able to accommodate bookings for many group sizes - just get in touch with your requirements.

TO BOOK YOUR FESTIVE PARTY

Please speak to a member of our team

GF Gluten Free * Gluten Free Option **V** Vegetarian **VE** Vegan

Allergen information for all of our dishes is available on request – please be sure to ask for any information and inform the server of any dietary requirements before ordering

CHRISTMAS MENU

Two Courses £26 / Three Courses £30

STARTERS

Curried Lentil, Parsnip & Apple Soup **V**

Chargrilled sourdough

Salmon Gravlox **GF**

Pickled cucumber, roasted beetroot purée, horseradish cream

Prawn Cocktail *

Marie Rose, buttered white bloomer

Ham Hock & Caper Terrine *

Chargrilled sourdough, piccalilli

Caramelised Fig & Goat's Cheese Tart **V**

Red onion jam

MAINS

Bacon Wrapped Stuffed Turkey *

Honey roasted carrots & parsnips, buttered kale, roasted Brussels sprouts & chestnuts, pigs in blankets, red wine jus

Butternut Squash & Wild Mushroom Wellington **V**

Honey roasted carrots & parsnips, buttered kale, roasted Brussels sprouts & chestnuts, gravy

Roasted Loin of Cod **GF**

Butterbean and chorizo stew

Guinness Braised Daube De Boeuf

Mashed potato, honey roasted carrots & parsnips, baby onions & pancetta, red wine jus

Fillet of Seabass **GF**

Buttered cavolo nero, parsnip purée, creamy white wine & chive sauce

DESSERTS

Christmas Pudding

Brandy sauce

Sticky Toffee Pudding **V**

Vanilla ice cream, rum soaked raisins

Spiced Apple Crumble **GF**

Custard

Caramelised Fricassee of Winter Fruits **GF**

Honeycomb ice cream

Cheeseboard

Three cheeses with celery, grapes, chutney and crackers

Vegan menu available on request