

Christmas Menu

Available from Monday 27th of November to Saturday 24th December

Korean fried chicken wings

Korean fried cauliflower (vegan)

Prawn cocktail: prawns, iceberg lettuce, Marie rose sauce

Ham and cheese croquettes with piccalilli

Leek and potato soup with bread (vegan)

Wild mushrooms on toast with garlic butter (v)

Baked camembert, rosemary, garlic, thyme and garlic bread
crostini's

Roast turkey with roast potatoes, carrots, parsnips, pigs n' blanket, sprouts,
Yorkshire pudding, gravy

Beef bourguignon with creamy mashed potatoes and honey glazed
carrots

Pan-fried sea bass with bok choy, herbed rice, chilli, garlic,
soya and ginger sauce

Coq-au-vin pie with creamy mashed potatoes and green
beans

Seafood curry with herbed rice seabass, smoked haddock, mussels, prawns in
rich coconut curry sauce

Vegan "shepherd's" pie with broccoli

Tuscan vegetable nut roast with all the trimmings (v or vegan
without Yorkshire pudding)

Christmas burger with chips

Sausage patty, panko fried turkey breast, bacon, sprout slaw, melted brie and cranberry
sauce in a flour bun

Chocolate and hazelnut mousse

Apple and cinnamon crumble with custard

Sticky toffee pudding with vanilla ice-cream

Vegan chocolate brownie with chocolate ice cream vegan

2 courses £34

3 courses £39

Monday to Wednesday 20% off the 3-course menu

Additions:

Brussel sprouts £5 | pigs n' blanket £6 | Chips £5 | Roast
potatoes £5

Green beans | Tender-stem broccoli | Braised red cabbage £5

British Cheese board with crackers and quince £13

Please note the Christmas menu is a pre-order menu only

We will need your choices 5 days before the date of your booking

All bookings are provisional until we have a completed booking form and a deposit

An optional 12.5% service charge will be added to your final bill.

100% of which goes directly to the staff