FESTIVE Menu

Available for groups up to 15 guests

2 Courses £32 I 3 Courses £35

STARTERS

Leek & Potato Soup Vg
Served with sourdough.

Baked Camembert V
Served with crusty bread.

Ham Hock Pate
Ham hock, pickled carrot and mustard pate with croutes

Prawn Cocktail
Prawns in bloody mary sauce.

MAIN DISHES

Festive Turkey Dinner
Sliced turkey, crispy potatoes, carrots, parsnips, cabbage, sprouts, sage & onion stuffing, yorkshire pudding and gravy.

Festive Beef Burger
6oz beef burger, topped with stuffing, bacon and caramelised onion. Served with skin-on fries.

Salmon in Parsley Sauce
Served with mashed potato, tenderstem broccoli and parsley sauce.

Surf & Turf
8oz sirloin steak, garlic butter prawns and peppercorn sauce. Served with skin-on fries and vine tomatoes

Vegan Wellington Vg
Winter veg wellington, crispy potatoes, carrots, parsnips, cabbage, sprouts, sage and onion stuffing, yorkshire pudding and gravy.

Festive Veggie Burger V
Grilled plant-based burger, topped with Monterey jack cheese, sage and onion stuffing and cranberry sauce. Served with skin-on fries

DESSERTS

Christmas Pudding
With amaretto syrup and vanilla ice cream.

Chocolate Fudge Cake
With vanilla ice cream.

Vanilla Cheesecake
With a raspberry coulis.

Pavlova
With raspberries, strawberries and a raspberry coulis.

SIDES

Pigs in Blankets

Honey Roasted Parsnips

Cauliflower Cheese
£5 each, 3 for £12

Blush & Barrel