



FESTIVE MENU

2 Courses
22.50_{pp}

3 Courses
27.95_{pp}

STARTERS

Festive Wings

coated in cranberry & maple sauce, topped with sesame seeds & orange zest

Honey Goat's Cheese v

served with figs & pomegranate seed salad

Smoked Salmon

served on sourdough bread, with chilli & caper sour cream

Winter Veg Soup vg

served with a crusty roll & butter

MAINS

Turkey Roast

served with sage & onion stuffing & pigs in blankets, alongside seasonal veg, roast potatoes and our festive gravy

Chestnut & Seed Roast v

served with seasonal veg, roast potatoes and our festive veggie gravy

Steak & Ale Pie

served with creamy mash potato, savoy cabbage & peas, with badger beer gravy

Fishcakes

served with sauteed new potatoes & a house salad

Mediterranean Vegetable Tart vg

served with sauteed new potatoes & a house salad

SIDES 4.25 each

Cauliflower Cheese v

Pigs in Blankets

DESSERTS

Christmas Pudding v

served with brandy butter, and your choice of custard or cream

Baileys® Profiteroles v

served with white & milk chocolate sauce

Chocolate Yule Log v

served with double cream

Raspberry Frangipane Tart vg

served with your choice of custard or ice cream

V Made with vegetarian ingredients
however some cooking methods could affect this

VG Made with vegan ingredients
however some cooking methods could affect this

Food allergies & intolerances, please ask a member of our team

Our food and drinks are prepared in areas where cross-contamination can occur so we cannot guarantee that any product is free from allergens