



FESTIVE MENU

2 Courses
26.50_{pp}

3 Courses
31.95_{pp}

STARTERS

Festive Wings

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

Deep Fried Breaded Brie V

baby leaf salad & tomato chutney

Prawn Cocktail

served with white bread & butter

Parsnip & Carrot Soup V VG available

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

Fish Pie

served with sauteed new potatoes & a house salad

Beef Bourguignon

served with creamy mash, honey roasted carrots & runner beans

Butternut Squash Wellington VG

served with crushed garlic new potatoes & a house salad

SIDES

4.25 each all 4 13.50

Cauliflower Cheese
V

Pigs in Blankets

Festive Mac & Cheese
V

Roast Potatoes
VG

DESSERTS

Christmas Pudding V

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

Baileys® Profiteroles V

served with white & milk chocolate sauce

Mince Pie Cheesecake V

served with vanilla ice cream

Chocolate Orange Torte VG

served with vegan vanilla 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