



Festive Menu

3 COURSES 36.95

Starters

Parsnip Soup
served with Crusty Bread

Smoked Salmon
served with Brown Bread & Horseradish
Cream Dressing

Prosciutto
wrapped Melon & Balsamic
Glaze

Chicken Liver Parfait
served with Caramelized Onion
Chutney & Melba Toast

Mains

Turkey Breast
served with Pigs in Blankets,
Roast Potatoes, Seasonal
Vegetables & Red Wine Gravy

Pork Belly
served with Pigs in Blankets,
Roast Potatoes, Seasonal
Vegetables & Red Wine Gravy

28 Day 8oz Sirloin Steak
(£3.50 Surcharge)
served with Dauphinoise
Potatoes, Glazed Carrots &
Parsnips

Oven Roasted Sea Bass
served with Crushed New Potatoes, Prawn
Garlic Butter & Wilted Spinach

Nut Roast
served with Roasted New Potatoes,
Seasonal Veg & Gravy

Desserts

Christmas Pudding
served with Brandy Custard

Chocolate Yule Log
served with Vanilla Ice Cream

Lemon Tart
served with Clotted Cream

British Cheese Board



Tea/Coffee & Mince Pies

A 12.5% discretionary service charge will be added to all bills.