

Welcome to our 2 and 3 course Festive Menu,
available from 22nd November to 30th December*

2 courses

£XX.xx per person - Adult

£XX.xx per person - Child

3 courses

£XX.xx per person - Adult

£XX.xx per person - Child

*Why not pre-order your drinks so they are ready
when you arrive - our entire drinks range is
available to pre-order*

Starters

Creamed Parsnip Soup (v)

Topped with parsnip crisps and served with our home-baked crusty baguette

Grilled Garlic & Stilton Mushrooms (v)

Grilled field mushrooms cooked in garlic butter, covered in a Stilton and black pepper sauce and served on toasted baguette

Prawn Cocktail

Succulent king prawns served on crisp cos lettuce with seafood dressing and artisan bread

Chicken & Honey Pâté

Smooth chicken liver, pork and honey pâté served with cranberry sauce, toasted baguette and dressed leaves

Mains

Traditional Roast Turkey

Succulent roasted turkey breast served with mashed and roasted potatoes, Brussel sprouts, honey roasted carrots, parsnips, a bacon wrapped chipolata, stuffing, Yorkshire pudding and rich gravy

Pepper and Stilton Steak

28 day matured prime 9oz rump steak, cooked to your liking with pepper & Stilton sauce. Served with mashed and roasted potatoes, Brussel sprouts, honey roasted carrots, parsnips, stuffing and Yorkshire pudding

Salmon Fillet[†]

Seasoned, grilled premium salmon fillet with white wine & pesto sauce. Served with mashed and roasted potatoes, Brussel sprouts, honey roasted carrots, parsnips, stuffing and Yorkshire pudding

Butterbean & Vegetable Pie (v)

Butterbeans, roasted peppers and courgettes in a tomato sauce with melted Sicilian mozzarella, finished with an open crisp puff pastry lid. Served with mashed and roasted potatoes, Brussel sprouts, honey roasted carrots, parsnips, stuffing and Yorkshire pudding

Desserts

Christmas Pudding

Fruity traditional Christmas pudding served with rich brandy sauce

Pear Tart Tatin

A French classic. Served with clotted cream ice cream

Chocolate Fudge Cake

Rich indulgent chocolate fudge cake served with sticky toffee sauce and Channel Island cream

Winter Berry Crumble

Home-baked berry crumble served with thick custard

PLUS

Coffee & Mince Pies



* Excluding 25th and 26th December 2010.