

STARTERS

SPICED WINTER VEGETABLE SOUP (V)

A warming winter vegetable soup with hints of maple syrup and cinnamon. Served with ciabatta and butter. (Vegan if no butter) (328kcal)

STILTON PEPPER MUSHROOMS (V) (*)

Pan fried mushrooms coated in a creamy pepper sauce and topped with blue cheese, served on garlic ciabatta. (452kcal)

HALLOUMI FRIES (V)

Halloumi cheese coated in breadcrumbs and deep fried until crispy, served with a chilli jam dip. (520kcal)

PRAWN COCKTAIL (+)

Sweet and succulent king prawns in a creamy seafood sauce, served on baby gem lettuce, with sliced ciabatta and butter. (418kcal)

MAINS

TURKEY ROULADE

Individual portion of hand-rolled, basted turkey breast wrapped in streaky bacon, with a pork, sage & onion stuffing centre, served with a rich gravy. (716kcal)

RUMP STEAK

8oz Rump steak seasoned and grilled to your liking. (650kcal)

COD IN WHITE WINE AND DILL (*) (+)

MSC certified cod loin with a white wine and dill sauce. (687kcal)

VEGETABLE TAGINE TART (VE)

A shortcrust pastry tart, with a courgette, pepper and butternut squash filling, topped with pumpkin seeds and quinoa. Served with a rich vegan gravy. (891kcal)

All of the above are served with roast and mashed potatoes, peas, carrots, red cabbage and Brussels sprouts. (Vegetable Tagine Tart served with baby potatoes instead of mashed.)

DESSERTS

CHRISTMAS PUDDING (*) (V)

Individual Christmas pudding served with brandy sauce. (429kcal) (Vegan when the brandy sauce is swapped for our vegan vanilla ice cream. 418kcal)

CHOUX SNOWBALL (V)

A giant choux "snowball" filled with vanilla ice cream, salted caramel sauce, a Tunnock's® Coconut Snowball and whipped cream, then topped with white chocolate sauce. (685kcal)

CHOCOLATE ORANGE ROULADE

Chocolate sponge layered with a dark chocolate orange ganache, served with chocolate sauce and whipped cream. (586kcal)

MINT CREME SUNDAE (V)

A combination of chocolate ice cream, mint choc chip ice cream and mint fondant cremes, swirled with chocolate sauce and topped with whipped cream. (723kcal)

(*) Alcohol (+) Bones (V) Vegetarian (VE) Vegan

1 COURSE

£16.99

2 COURSES

£22.99

3 COURSES

£29.99

BOOKING FORM

NAME:

CONTACT NO.:

DATE:

TIME:

BOOKING REFERENCE (IF KNOWN):

NO. OF GUESTS:

Please indicate the total number of people for each meal in the spaces below.

1 Course

2 Courses

3 Courses

STARTERS

TOTAL

SPICED WINTER VEGETABLE SOUP (no butter)

STILTON PEPPER MUSHROOMS

HALLOUMI FRIES

PRAWN COCKTAIL

MAINS

TOTAL

TURKEY ROULADE

RUMP STEAK

COD IN WHITE WINE AND DILL

VEGETABLE TAGINE TART

DESSERTS

TOTAL

CHRISTMAS PUDDING (with ice cream)

CHOUX SNOWBALL

CHOCOLATE ORANGE ROULADE

MINT CREME SUNDAE

FESTIVE FAYRE MENU IS AVAILABLE FROM THE 14TH NOVEMBER - 24TH DECEMBER. Deposit £5 per person. No booking confirmed until a deposit is received. A non-refundable deposit and food pre-order must be provided 14 days before dining or at the time of booking if less than 14 days. Bookings are valid for dining from this menu only.