



# Christmas Menu 2020

Available 1<sup>st</sup> December - 23<sup>rd</sup> December (Not available  
Sundays)

2 Course £24

3 Course £27

## Starters

Creamy Tomato Soup, mozzarella bon bons & crusty bread (V) \*GF

Deep Fried Brie, mixed leaves, Port & Cranberry Sauce (V) \*GF

Traditional Prawn Cocktail & Toasted Bread \*GF

Chicken Liver pâté mixed leaves, red onion chutney and crusty bread \*GF

Creamy Garlic mushrooms & Parmesan crust (V) \*GF

## Mains

Traditional Roast Turkey with pigs in blankets, sage and onion stuffing,  
roast potatoes & seasonal vegetables, gravy\*GF

Beef Wellington, dauphinoise potatoes, buttered cabbage & red wine sauce

Pan -fried Salmon fillet with roast new potatoes, fresh watercress & chive  
butter sauce\*GF

Butternut Squash, walnut, leek pie with Stilton OR Brie, creamy mash, gravy  
& peas (V)

## Desserts

Christmas Sticky Toffee pudding served with custard \*GF

Vanilla Crème Brulee with honeycomb ice-cream \*GF

Toblerone Cheesecake with vanilla ice cream

Pavlova with a winter berry compote\*GF

English Cheeseboard Stilton, Brie, Cheddar, spiced apple chutney \*GF

Maximum 6 guests per table due to Government regulations

All food is freshly cooked to order, please be prepared to wait.

**\*GLUTEN FREE** option available but must advise server on ordering

Call 01442 832800 TO BOOK, This menu is not available for takeaways

*If you have any allergies or dietary requirements you must make your server aware on arrival  
whilst every effort is made to prepare dishes to accommodate dietary needs we run an open  
kitchen and cannot guarantee that any item is 100% allergen free*

