



FESTIVE MENU



2 COURSES 28.50



THE MAIN COURSE

TURKEY CROWN STUFFED WITH SAGE AND ONION
served with gravy, and cranberry sauce

CIDER GLAZED SLOW ROASTED GAMMON (GFA)
served with gravy

TOPSIDE ROAST BEEF (GFA)
served with gravy, and horseradish sauce

BUTTERNUT SQUASH & LENTIL WELLINGTON (VE)
served with gravy

ON THE SIDE

All mains are served with the following sides, which are either prepared vegan or have vegan options available:

SAGE & ONION STUFFING

YORKSHIRE PUDDING

ROASTED CARROTS
& PARSNIPS

BRUSSEL SPROUTS

RED CABBAGE

GREEN BEANS

ROAST POTATOES

CREAMY MASH

Extras:

PIGS IN BLANKETS £3

CAULIFLOWER CHEESE £2

DESSERTS

CHRISTMAS PUDDING with brandy sauce

STICKY TOFFEE PUDDING with clotted cream

BURNT BASQUE CHEESECAKE with berry confit

CHOCOLATE ORANGE DESSERT

LEMON & WHITE CHOCOLATE PAVLOVA

GOLDBRICK CHEESE BOARD (V)

(£6 pp supplement)

Smoked Brie, Picos Blue, Montgomery Cheddar,
Quince Jelly, Grapes and crackers



Vegan



Vegetarian



Gluten free
available



Please inform your server if you have any allergies or dietary requirements