



Festive Set Menu

2 Course £18.95 (Lunch Time Only)

3 Course £26.95

Available to book from the 23rd of November to the 23rd of December

To Start

Duck & Orange Pate with our homemade spiced tomato & ginger chutney with sliced ciabatta gfo

Creamy garlic mushrooms with stilton & port on warm ciabatta veo

Spiced root vegetable soup with truffle oil & warm crusty bread v gfo

Smoked salmon, pickled cucumber, capers & horseradish crème fraiche gfo

Main Course

Slow roasted turkey crown, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables & rich gravy. gfo

Handmade steak & stilton pie, crushed potatoes, honey roasted root vegetables & rich gravy

Spiced butternut squash casserole with warm crusty bread veo

Festive feast burger, an 8oz beef burger topped with melted brie, smoked steaky bacon & cranberry sauce. Served in a brioche bun with a side of skin on fries gfo

To Finish

Black forest Belgian chocolate brownie v

Christmas pudding with brandy sauce v

Baileys cheesecake & cantily cream veo

Winter berry & white chocolate pavlova v gf

Extras

Baked Cauliflower Cheese v gf £3.50

Pigs in Blankets £3.50

Roast Potatoes ve gf £3.00

Coffee & Mince pies £3.50

v vegetarian - ve vegan - veo vegan option available - gf gluten free - gfo gf option available

HOW TO BOOK

Call us, email us or visit our website to check availability for your booking, and fill in our pre order form

All table bookings are for 2.5 hours, we may need to re use your table after that time

Our Festive Menus are available from Tuesday the 23rd of November to the 23rd of December

All guests in a party must order from the same menu and minimum of 4 people must order from the festive set menu

A £5.00 per person deposit is payable and is non refundable. Deposits can be paid by cash, card or by payment link. Any no shows on the day will be charged in full

Pre-orders filled in on our order form are required for all bookings from our Festive Menus and should be received no later than 7 days before your booking.

Any specific dietary requirements must be stated on your pre order. We will not be able to adjust dishes on the day

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens. We cannot guarantee that any food served is completely free from allergens, due to the risk of cross contamination. Full allergen information is available - please ask a member of the staff. Our menu descriptions do not include all ingredients

Due to supplier availability, some items may not be exactly as described on the menu

Lead name, phone & email	Date of party	Time of party	2 courses -- 3 courses -- Total
Starters			
Pate			
Creamy mushrooms			
Soup			
Salmon			
Mains			
Turkey			
Pie			
Butternut Squash			
Festive Burger			
Deserts			
Brownie			
Christmas Pudding			
Cheesecake			
Pavlova			
Extras			
Cauliflower cheese			
Pigs in Blanket			
Roast Potatoes			
Coffee & mince pie			

