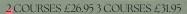
FESTIVE SET MENU



Available from 25th November to 29th December, excluding Christmas Day 2 course option available Sunday to Thursday, 3 course available every day

Red Pepper & Tomato Soup crispy sage, garlic bruschetta

Fried Sticky Beef sweet chilli sauce, asian slaw

Oven Baked Mushrooms topped with creamy garlic sauce & sourdough pangrattato

Shrimp Cocktail tangy thousand island dressing, mesclun

Festive Carvery

Every day our chefs freshly prepare premium roast meats & plant based alternatives. Our carvery includes all the trimmings so help yourself to our fantastic roast potatoes, Yorkshire puddings, seasonal greens, stuffing & rich gravy

Prime Roast Beef seasoned slow roasted beef

Honey Roast Gammon honey & mustard glazed

Hand Carved Turkey slow cooked succulent turkey breast

Festive Roulade roasted squash, chestnuts & cranberries

Add some of our delicious side dishes to your table £5.50each

> Cauliflower Cheese with Pangrattato Creamy Dauphinoise Potatoes Tender-stem Broccoli with Toasted Almonds

Alternatively, choose one of our guest favorites

Fish & Chips beer battered fish with chips, tartare sauce & baked pasta with cheddar cheese sauce, garden peas

Beef Burger chargrilled burger with streaky bacon, cheese, garlic mayo & chips

Mac 'n' Cheese served with garlic bread

Margherita Pizza classic margherita with tomato, mozzarella &

Traditional Christmas Pudding

with brandy butter sauce & redcurrants

Vanilla Cheesecake with raspberry coulis

Gelato by Gerlato

artisan gelato served with baked gooey chocolate cookie

Sticky Toffee Pudding served with vanilla ice cream

Terms & Conditions

Deposits - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unaviodable supply chair issues during December

Cancellations - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2025. Cancellation within 48 hours or no shows will be charged the full deposit amount

Please make our team aware of any allergies "GF" Gluten Free "VG" Vegetarian