

# FESTIVE FAVOURITES

Our special midweek Christmas set menu, available from 24<sup>th</sup> November to 4<sup>th</sup> December - Monday to Thursday  
Enjoy a selection of comforting seasonal dishes at great value

2 Courses £19.95

3 Courses £25.95

## Starters

### Pulled Ham Hock

Dijon Mustard, Parsley, Gherkin, Sour  
Dough

### Tomato & Basil Soup

roasted tomato, fresh basil, black garlic and  
olive oil crouton

## 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 Glazed Gammon

honey & mustard glazed gammon

### Hand Carved Turkey Breast

succulent turkey breast

### Butternut Squash Roulade

cranberry & chestnut mushrooms

## Desserts

### Classic Christmas Pudding

with brandy sauce & redcurrants

### Sticky Toffee Pudding

caramel sauce & vanilla gelato

## 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 unavoidable supply chain 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 2026. Cancellation within 48 hours or no shows will be charged the full deposit amount

• Please make our team aware of any allergies    CF Gluten Free    VG Vegetarian