



Festive MENU

2 courses £29.95 3 courses £34.95

STARTERS

All starters come with toasted bread

Duck liver parfait with red onion marmalade, watercress & gherkins

Roasted tomato soup with basil oil (v) (pb)

Prawn cocktail with Marie rose sauce

MAIN DISHES

Turkey breast served with all the trimmings: Chestnut & apricot stuffing, pigs in blankets, roasted potatoes, seasonal vegetables, gravy, Yorkshire pudding & cranberry sauce.

Sea bass fillet with roasted new potatoes, poached egg & wilted spinach.

Braised blade of beef with horseradish mash, curly kale, mushroom & red wine sauce.

Caponata: aubergine, red onions, celery, plum tomatoes, raisins & pine nuts. (v) (pb)

DESSERTS

White chocolate cheesecake with raspberry coulis & fresh raspberries (v)

Apple & pear crumble with a choice of custard or ice cream (v)

Christmas pudding with brandy ice cream (v)

Chocolate brownie with salted caramel ice cream (v)



If you have any allergies, please talk to a team member. Dishes may not contain specific allergies, however, our food is prepared in areas where cross contamination may occur.
(v) vegetarian (pb) plant based