

2 course menu: £30 per person
3 course menu: £35 per person
A complimentary glass of
Prosecco upon arrival.

Christmas FOOD MENU

If you have any dietary requirements or food allergies, please let us know. However, please be aware that due to shared cooking and prep areas, we cannot guarantee that any menu item is allergen free. Some dishes may contain small bone or shell fragments.

STARTER

RED PEPPER & TOMATO SOUP (V)
topped with cream, served with bread and butter

PRAWN COCKTAIL
served with Marie Rose sauce, bread & butter

DUCK PATE
served with toasted ciabatta and butter

BAKED CAMEMBERT (V)
with rosemary & garlic, served with toasted
ciabatta and butter

MAIN

BBQ BABY BACK RIBS
served with sweet potato fries and
coleslaw

CHICKEN BREAST
stuffed with feta cheese, sundried tomatoes and
spinach, served with asparagus, mash potato &
mustard sauce

PAN FRIED SALMON
served with mash potato, mixed leaf salad

BRAISED STEAK
served with seasonal vegetables,
crushed new potatoes and gravy

NUT ROAST (V)
with seasonal vegetables,
crushed new potatoes and gravy

DESSERT

CHRISTMAS PUDDING
served with brandy sauce or
custard

CHOCOLATE FUDGE CAKE
served with ice cream, cream or
custard

CHEESEBOARD
gorgonzola, goats cheese and
feta served with celery, grapes,
onion chutney, crackers and
bread

MINCE PIES
served with custard, cream or
brandy sauce

A service charge of 10% will be added to all bookings.