CHRISTMAS PAR

2 COURSE £28.95 3 COURSE £34.95

STARTERS

Mushroom Rarebit 🕜



Flat mushroom filled with mustard & cheese rarebit, rocket salad

Camembert Wedges V



Camembert wedges coated in panko breadcrumbs, spiced plum chutney

Prawn & Chilli Taco

Soft tortilla filled with ancho spiced prawns, crunchy iceberg, guacamole, salsa, sour cream & coriander

*SHOT OF TEQUILA (£3 SUPPLEMENT)

Chicken Liver Pâté 😱



Smooth chicken liver pâté, fig chutney & toasted ciabatta

Pigs in Blankets N GF





Pork chipolatas wrapped in streaky bacon spiced with sriracha paste, spring onion, sesame seeds, lime

Garlic Bread V



Topped with cheese, cranberry dip



MAINS

Christmas Turkey

Roast potatoes, pigs in blankets, stuffing, honey glazed root vegetables, buttered savoy cabbage, gravy

VEGETARIAN OPTION AVAILABLE



Hot Smoked Salmon & Spinach Gratin GF Flaked hot smoked salmon baked in a spinach & cream sauce, jerseys royals in tarragon butter, broccoli

Festive Burger, 2 beef patties, soft cheese, smoked bacon, turkey, stuffing, cranberry sauce in a seeded bun, fries

Mushroom & Gorgonzola Pizza V



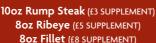
Topped with tomato sauce, mushrooms, gorgonzola, mozzarella & spinach

Chicken Supreme GF



Oven roast chicken supreme in a mushroom & masala sauce, Koffman gratin, green beans

STFAKS



*ALL STEAKS SERVED WITH TOMATO, MUSHROOM. SALAD, FRIES & PEPPERCORN SAUCE

CONTAINS NUTS













Christmas Pudding Classic fruit sponge with festive spices, served with brandy cream

Triple Chocolate Brownie

Served with vanilla pod ice cream

Lemon & White Chocolate Roulade N

Tangy lemon cream, lemon curd & vanilla sponge with lemon cream and white chocolate shavings

New York Cheesecake

Creamy baked cheese on a biscuit base, served with Chantilly & cream & raspberry

Baron Bigod

Served with fig chutney, water biscuits