



If you have any allergies or dietary requirements please let your server know

V - vegetarian VE - vegan VEOR - vegan on request

GF - gluten free GFOR - gluten free on request

Some of the items we use in the kitchen contain nuts, sesame seeds/oils and we cannot guarantee there will be no cross contamination.

STARTERS

MANDARIN, WALNUT & CHERRY TOMATO SALAD (V / VE / GF)

CHICKEN GYOZA WITH SWEET CHILLI SAUCE

BELLY OF PORK WITH SPICY APPLE CHUTNEY (GF)

KING PRAWN COCKTAIL (GF)

SOURDOUGH GARLIC BREAD (V / VEOR / GFOR)

A herby garlic ciabatta bread

SOURDOUGH GARLIC BREAD WITH CHEESE (V / VEOR / GFOR)

A herby garlic ciabatta bread topped with cheddar cheese

GOATS CHEESE & CARAMELISED ONION TARTLET

- MAINS -

ROAST TURKEY (GF)

Traditional roast turkey breast served with sage, onion & pork stuffing, honey roasted vegetables, goose fat roasted potatoes, with a rich red wine gravy.

ROASTED MINTED LAMB (GF)

Roasted seasoned lamb served with fondant potato, roasted vegetables and a rich minted gravy

HAKE (GF)

Hake with crushed new jersey royal potatoes and tender stem broccoli

VEGETABLE WELLINGTON (V / VE)

with tender stem broccoli, roasted new potatoes with a red wine gravy

PENNE ARRABIATA / ADD CHICKEN (V / VE / GFOR)

Penne pasta in a spicy arrabiata tomato sauce

CREATE YOUR OWN PIZZA (V / VEOR / GFOR) CHOOSE UP TO 4 TOPPINGS

Peppers, mushrooms, pineapple, tomato, red onion, sweetcorn, black olives, beef meatballs, salami, Parma ham and red chilli

PEPPERONI PIZZA (GFOR)

Classic cheese and tomato pizza, topped with pepperoni

CLASSIC MARGHERITA PIZZA (V / VEOR / GFOR)

Margherita pizza with mozzarella cheese

TEXAS BBQ PIZZA (GFOR)

BBQ sauce base, beef meatballs, bacon and sweetcorn

- DESSERTS -

CHRISTMAS PUDDING WITH BRANDY SAUCE (V)
GOLDEN RUM, PEACH AND APPLE CRUMBLE WITH CUSTARD ON TOP (V)
TOFFEE AND PECAN ROULADE WITH SALTED CARAMEL SAUCE (V / GF)
RASPBERRY AND CHAMPAGNE SORBET (V / GF / VE)
FRUIT FUSION CHEESECAKE WITH PISTACHIO, WITH STRAWBERRY COULIS (V)