



Christmas MENU

STARTERS

Hearty Winter Vegetable Soup

served with white bread & butter

Pan Fried King Prawns

cooked in garlic & chilli with French bread

Sauteed Garlic & Rosemary Mushrooms

in a red wine reduction with French bread

Buttermilk Chicken Tenders

with hot honey drizzle & salad garnish

Smoked Salmon

with salad garnish & brown bread

Breaded Whitebait

served with salad garnish & tartare sauce

MAINS

Roast Turkey Or Vegan Nut Roast

roast potatoes, parsnip & vegetables with

Yorkshire pudding & pigs in blankets

Steak & Ale Pie

with mash, carrots & broccoli

Battered Haddock

with chips & peas

Pan-fried Chicken Breast

with a honey & mustard cream sauce served

with roasted parsnip mash & vegetables

Chicken Madras

with rice & naan bread

Serengeti Courgette Tart

with new potatoes & salad

Beef Burger

with cheese, bacon, chips, salad & coleslaw

Vegan Moussaka

served with salad & French bread

Sausage & Mash

with peas & onion gravy

Cranberry & Orange Seabass Fillet

served with new potatoes & vegetables with a

cranberry & red wine jus

DESSERTS

Christmas Pudding

with brandy custard

Sticky Toffee Pudding (gf)

with hot creamy custard

Bread & Butter Pudding

served with custard

Trio of Ice Cream

Poached Pear Tart

with pistachio ice-cream

Vegan Chocolate & Orange Cake

with vegan vanilla ice-cream

Warm Chocolate Brownie

with vanilla ice-cream

Followed by Coffee & Mince Pies

Two Courses £27.95

Three Courses £31.95

For all dietary or allergy requirements please contact us on 01621 854112 for more information