



Christmas MENU

2 Courses £24.95

3 Courses £29.95

Available 20th November - 27th January (excluding 24th, 25, 31st December)

Starters

Prawn Cocktail

Prawns and crispy lettuce served with Mary Rose sauce.

Chicken pate

Chicken Pâté served with warm, crusty bread.

Creamy Mushrooms

Creamy mushrooms served with warm, crusty bread.

Butternut Squash Soup

Butternut squash soup served with warm, crusty bread.

Mains

Roast Turkey

Served with roast potatoes, honey roasted carrots and parsnips, Brussels sprouts, pigs in blankets, sage & onion stuffing, cauliflower cheese, Yorkshire pudding and gravy.

Slow Cooked Roast Beef

Served with roast potatoes, honey-roasted carrots and parsnip, Brussels sprouts, pigs in blankets, sage & onion stuffing, cauliflower cheese, Yorkshire pudding and gravy.

Roasted Butternut Squash & Garlic Mushrooms

Served with roast potatoes, honey roasted carrots and parsnips, Brussels sprouts, plant-based pigs in blankets, sage & onion stuffing, vegan cauliflower cheese, vegan Yorkshire pudding and gravy.

Sweet Chilli Roast Salmon

Served with garlic new potatoes and roasted vegetables

Deserts

Christmas Pudding

Served with vanilla ice cream or custard

Chocolate Yule Log

Classic chocolate yule log served with cream

Christmas Trifle

Classic Trifle, with layers of sponge cake, custard, fruit, and a touch of sherry!

Mince Pie

Warm mince pie served with cream or custard