

1 Course £12.95 / 2 Course £16.95 / 3 Course £21.95

Starters

Homemade Vegetable Soup

Served with crusty bread & butter

Prawn Cocktail

Served with granary bloomer bread

Brussels Pate

Served with ciabatta & chutney

Mains

All served with brussels, carrots, sliced green beans, cauliflower cheese & braised red cabbage

Traditional Roast Turkey

Served with sage & onion sausage meat stuffing, chipolata wrapped in bacon, honey glazed parsnips, mashed & roast potatoes with a rich meaty gravy.

Beef Bourguignon

served with creamed mashed potato & crusty bread

Nut Roast

Served with mornay sauce, roast and mashed potatoes

Desserts

Chocolate Fudge Cake

Served with a pot of cream

Homemade Spotted Dick

Served with a pot of custard

Traditional Christmas Pudding

Served with a pot of brandy custard

Cheese & Biscuits £3.00 sup

A selection of cheese & biscuits
Served with grapes, celery and chutney

WE MUST ADVISE...

All items are subject to availability. Dishes may contain nut/nut derivatives.

Whilst we take every care to preserve the integrity of our vegetarian & gluten free dishes we must advise that our ingredients are handled in a multi kitchen environment.

Allergen information is available