

Available from Saturday 22nd November until Saturday 3rd January **Bookable in advance**

2 Courses £19.95, 3 courses £23.95

Starters

Leek & Potato Soup

Served with croutons and farmhouse bread. Gluten free & Vegan options available, just ask your server. @ @

Sunday Roast Croquettes

Shredded chicken, potatoes and vegetables in a breadcrumb coating served with a cranberry sauce & gravy for dipping.

Chicken Liver & Brandy Parfait

Served with farmhouse toast, onion chutney & rocket. Gluten free options available, just ask your server. 69

Halloumi Sticks

Halloumi cheese sticks served with a sweet chilli dip & slaw.

Turkey Roast Dinner

Turkey breast, served with pigs in blankets, roast potatoes, Yorkshire pudding, stuffing, seasonal vegetables, and gravy. Gluten free option available, just ask your server.

Trio of Pies

Mini Steak, Chicken with White Wine & Leek, Spiced cauliflower & lentil pies served with roast potatoes, seasonal vegetables, pigs in blankets, Yorkshire pudding and gravy.

Santa's Smokehouse Burger

Buttermilk turkey burger topped with cheese, turkey rashers, cranberry sauce and pigs in blankets. Served with skin on fries and slaw.

Fish & Chips

Crispy battered 8oz Cod fillet served with garden peas, lemon wedge, tartar sauce, slaw and skin on fries.

Vegetable Wellington

Wellington log with a root vegetable, butternut squash and sweet potato filling encased in golden puff pastry topped with a poppy seed sprinkle. Served with roast potatoes, seasonal vegetables & gravy.

Desserts

Sticky Toffee Pudding

Date & toffee flavoured sponge with a sticky toffee sauce. Served warm with custard.

Ginger & Rhubarb Slice

Ginger crumb base with a layer of vegan rhubarb & chocolate filling, finished with a sprinkling of chocolate flake & a dusting of raspberry powder. Served with Ice cream.

Vegan option available just ask your server. @

Chocolate Christmas Tree

Cocoa sponge topped with a layers of dark & white chocolate mousse, finished with a chocolate drizzle and glaze. Served with ice cream.

Lemon & White Chocolate Pavlova

A smooth silky white chocolate truffle with crispy meringue and citrus cream with lemon curd.



V Vegetarian VB Vegan GB Gluten Free

Allergy Information

All our food is prepared in a kitchen where cross contamination may occur. Full allergen information available on request. Whilst every effort is made to remove all bones from our meat products, we cannot guarantee every bone is removed Adults need around 2000Kcal a day

*Photography used on this menu is for illustrative purposes only



Booking Form

Dooking to	
Name	
Telephone Number	
Number of Diners	
Date	
Time	
Additional Information / Dietary / Allergen Re	auirements .
Additional information / Dietary / Allergen Re	A Line Line Line Line Line Line Line Line
Insert number of orders in boxes below:	Please tick below for gluten
Starters	free or vegan options:
	6 6
Leek & Potato Soup @ @	
Sunday Roast Croquettes	
Chicken Liver & Brandy Parfait @	
Halloumi Sticks 0	
Mains	
Turkey Roast Dinner ®	
Santa's Smokehouse Burger	
Fish & Chips	
Vegetable Wellington @	
Desserts	
Sticky Toffee Pudding ®	
Ginger & Rhubarb®	
Chocolate Christmas Tree	
Lemon & White Chocolate Pavlova	

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Terms and Conditions - Deposit required for all bookings to secure your table.

Menu is subject to change or altered if food supply issues.