

Set Menu £99.95 | Under 12's £49.95 | Under 6's £24.95

Glass of prosecco or bucks fizz on arrival

APPETISER

Flatbread, olives & dips for the table

STARTERS

Carrot, lentil & coriander soup •• •*

Prawn & smoked salmon cocktail, gem lettuce, cucumber, Marie Rose sauce

Duck pâté, plum chutney, watercress, toasted brioche

Halloumi, pepperonata, grilled focaccia, chimichurri ••

MAINS

Roast Turkey, Yorkshire pudding, chestnut stuffing, pigs in blankets, Brussels sprouts, spiced red cabbage, roasted roots & potatoes, gravy

Roast Sirloin of beef, roast potatoes, Yorkshire pudding, root veg, Brussels sprouts, greens & gravy

8oz Ribeye or 8oz Sirloin with roast tomato, field mushroom, chips, watercress & your choice of sauce: Béarnaise or Peppercorn

Pan Fried Seabass, garlic prawns, sautéed potatoes, French beans, garlic & herb butter

Baked Vegetable Wellington, roast potatoes & root veg, spiced red cabbage, Brussels sprouts & vegan gravy @

DESSERTS

Christmas pudding, mulled cranberries, brandy custard 🔾

Chocolate brownie, vanilla ice cream, chocolate sauce 🔮

Black forest waffle, cherry compote, Oreo ice cream, whipped cream & chocolate sauce •

Sticky toffee pudding, vanilla ice cream, toffee sauce 🔮

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TO FINISH

Coffee & mince pies

A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or remove the gratuity no problem – just ask your server.

