



Christmas Celebration Menu 2022

STARTERS

Lightly Spiced Parsnip Soup

NGCI seeded bread

Salt & Pepper Squid

with lime mayonnaise

Maple-Glazed Ham Hock Terrine

red onion marmalade, ciabatta

Loaded Potato Skins

with red onion & cheese, sour cream dip (NGCI)

Roasted Turmeric Cauliflower & Houmous Salad

pomegranate & pumpkin seeds, cherry tomatoes, lemon oil dressing & chilli flakes (NGCI)

Classic Prawn Cocktail

Marie Rose sauce, iceberg lettuce, bread & butter

MAINS

Festive Roast Turkey

pigs in blankets, sage & onion stuffing, roast potatoes, parsnips, cranberry sauce, fresh vegetables & rich gravy (NGCI)

Brie & Cranberry Burger

chargrilled 7oz beef burger, melting brie, cranberry sauce, pigs in blankets, coleslaw & skin-on fries

Baked Fillet of Salmon

light mustard & caper dressing, herb roasted potatoes & green beans

Our Famous BBQ Ribs

½ rack of tender baby back ribs, served with skin-on fries, coleslaw & BBQ sauce (NGCI)

Baked Field Mushroom Wellington

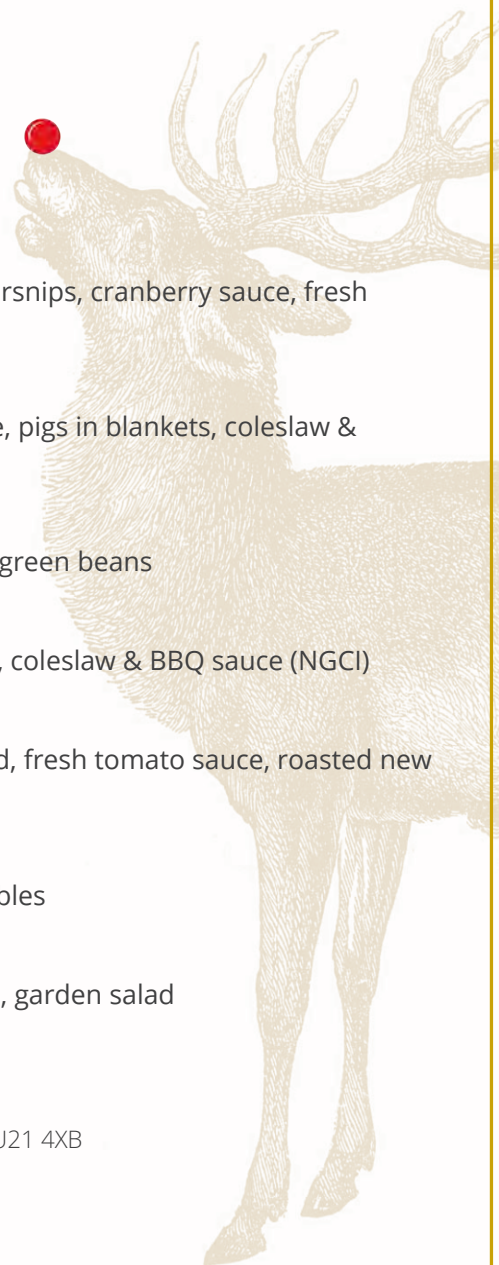
stuffed with spinach, caramelised onions & Dijon mustard, fresh tomato sauce, roasted new potatoes & fresh vegetables

Confit Duck

peppercorn sauce, pommes Anna potatoes, fresh vegetables

Spicy Bean Enchiladas

guacamole, fragrant rice, vegan cheese, firecracker sauce, garden salad



DESSERTS

Traditional Christmas Pudding

served with vanilla ice cream, mini mince pie

Zesty Lemon Posset

fresh cream & shortbread

Spiced Apple & Cinnamon Crumble

with 'pour your own' hot custard (NGCI)

Blood Orange Sorbet VEGAN

Jude's sorbet, cool & refreshing

Cheese & Biscuits

a selection of Cheddar, Brie & Stilton with red onion marmalade

Salted Caramel & Chocolate Pot

with shortbread biscuit, fresh cream

American Pancake Stack VEGAN

red berry coulis, fresh strawberries, vegan vanilla ice cream



2 courses for £23.95

3 courses for £29.95

AFTER DINNER DRINKS

Please note the following are not included in the set menu price

Espresso Martini £8.50

delightful blend of vodka, Kahlúa & espresso shaken over ice

Salted Caramel White Russian £8.50

salted caramel vodka with Kahlúa, milk, creamy top & caramel sauce, topped with a seasalt garnish

The Big Baileys £6.25

a generous 100ml of the famous Irish liqueur over ice

Mint Choc Moment £8.50

Baileys, Crème de Menthe & syrup de cacao shaken with cream

The Godfather £6.95

Amaretto mixed with whisky, ice & an orange twist

MOCKTAILS

Orange, Cranberry & Elderflower Spritz £4.25

a refreshing combination of fresh orange juice, cranberry juice & elderflower tonic

Passionfruit Mocktail £5.95

a delicious blend of Gordon's 0.0% gin, passionfruit puree & sugar syrup shaken over ice, topped with soda



A £10 deposit per person is required at time of booking

Please provide your party's pre-order in advance

NGCI = Non-Gluten Containing Ingredient

A full list of allergens is available on request

Please be aware that there is a small possibility of cross contamination in our busy kitchens

Menu available 29th November-24th December

This menu is not available Sunday lunch times

A discretionary 10% service charge will be added to parties of 6 or more

