



FESTIVE FAYRE

CHOOSE FROM 2 OR 3 COURSES

AVAILABLE 14TH NOVEMBER 2023 – 1ST JANUARY 2024*

WHY NOT START WITH SOME FESTIVE FIZZ?

Enjoy PROSECCO or CHAMPAGNE from our range of sparkling wines

STARTERS

BUTTERNUT SQUASH, CARROT & GINGER SOUP ^{VE}

Served with your choice of white or malted bloomer bread and butter
Vegan option available ^{VE}
Served with your choice of white or malted bloomer bread

PRAWN COCKTAIL[†]

Prawns coated in seafood sauce with lettuce and tomato served with malted bloomer bread and butter

CRISPY CHICKEN STRIPS

Tossed in Texan BBQ sauce, topped with pigs in blankets, melted Brie and cranberry sauce

CHRISTMAS CAULIFLOWER CHEESE CROQUETTES ^{VE}

Cauliflower in a Cheddar and Red Leicester sauce coated in a crispy crumb. Served with East Coast IPA cranberry hot sauce and rocket

CHRISTMAS PUDDING ^{VE}

Served with custard

TRIPLE CHOCOLATE BROWNIE ^{VE}

With brandy and mince pie sauce. Served with clotted cream ice cream

SHIMMERING BERRY CHEESECAKE ^{VE}

Served with clotted cream ice cream

MAINS



BRIE & TURKEY BEEF BURGER

Two 3oz* beef burger patties topped with pulled smoked turkey, Brie, and cranberry sauce. Served in a toasted brioche bun with tomato, lettuce, red onion and mayo. With rosemary sea salted skin-on fries, onion rings* and a pot of Texan BBQ sauce

BRIE & CRANBERRY BEYOND MEAT BURGER ^{VE}

Topped with Brie and cranberry sauce. Served in a toasted brioche bun with tomato, lettuce, red onion and mayo. With rosemary sea salted skin-on fries, onion rings* and a pot of Texan BBQ sauce

VEGAN CRANBERRY BEYOND MEAT BURGER ^{VE}

Topped with a Violife vegan slice and cranberry sauce. Served in a poppy seed bun with tomato, lettuce, red onion, and vegan mayo. With rosemary sea salted oven-baked chips and a pot of Texan BBQ sauce

TURKEY, HAM HOCK & SAGE PIE

A buttery shortcrust pastry pie with a creamy filling of turkey and smoked ham hock, topped with a sage & onion crumb. Served with broccoli, rich gravy and your choice of buttered mash or chips

8oz* SIRLOIN STEAK

28 day aged steak for a succulent full flavour - perfectly grilled to your liking. Served with chips, onion rings*, half a grilled tomato and rocket
Steak Sauces
Creamy Peppercorn & Brandy Merlot & Beef Dripping Gravy
Garlic & Mushroom
East Coast IPA Cranberry Hot Sauce

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, sausage meat stuffing, a pig in blanket, a Yorkshire pudding and rich gravy

WOODLAND MUSHROOM BOURGUIGNON WELLINGTON ^{VE}

Served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy
Vegan option available ^{VE}
Served with roast potatoes, carrots, Brussels sprouts, broccoli and gravy

GET MERRY THIS CHRISTMAS
With a round of FESTIVE TIPPLES for the table

DESSERTS



CHRISTMAS PUDDING ^{VE}

Served with custard

TRIPLE CHOCOLATE BROWNIE ^{VE}

With brandy and mince pie sauce. Served with clotted cream ice cream

SHIMMERING BERRY CHEESECAKE ^{VE}

Served with clotted cream ice cream

CHOCOLATE MOCHA TART ^{VE}

Served with a black cherry compote and vanilla & coconut ice cream

CHEESE AND BISCUITS ^{VE}

Blacksticks Blue, Barber's 1833 Vintage Reserve Cheddar cheese and Croxton Manor Brie. Served with caramelised red onion chutney, grapes, celery and a selection of biscuits

THE SPIRIT OF CHRISTMAS

Round off your feast with a CHRISTMAS COCKTAIL

NO-GLUTEN CONTAINING INGREDIENTS FESTIVE FAYRE

CHOOSE FROM 2 OR 3 COURSES

AVAILABLE 14TH NOVEMBER 2023 UNTIL 1ST JANUARY 2024*

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination, we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Ingredients Menu.

STARTERS

BUTTERNUT SQUASH, CARROT & GINGER SOUP ^V

Served with no-gluten containing bread and butter

Vegan option available ^{VE}

Served with no-gluten containing bread

PRAWN COCKTAIL†

Prawns coated in seafood sauce with lettuce and tomato served with no-gluten containing bread and butter

MAINS

BRIE & TURKEY NAKED BEEF BURGER

Two 3oz* beef burger patties topped with pulled smoked turkey, Brie and cranberry sauce with tomato, lettuce, and red onion. Served with your choice of buttered mash, buttered baby potatoes or a jacket potato with butter and a pot of Texan BBQ sauce

BRIE & CRANBERRY NAKED BEYOND MEAT BURGER® ^V

Topped with Brie and cranberry sauce with tomato, lettuce, and red onion. Served with your choice of buttered mash, buttered baby potatoes or a jacket potato with butter and a pot of Texan BBQ sauce

VEGAN CRANBERRY NAKED BEYOND MEAT BURGER® ^{VE}

Topped with a Violife vegan slice and cranberry sauce with tomato, lettuce, and red onion. Served with your choice of baby potatoes or a jacket potato and a pot of Texan BBQ sauce

All our naked burgers are served without a bun

8oz* SIRLOIN STEAK

28 day aged steak for a succulent full flavour - perfectly grilled to your liking with half a grilled tomato and rocket. Served with your choice of buttered mash, buttered baby potatoes or a jacket potato with butter

Steak Sauces

Creamy Peppercorn & Brandy
Merlot & Beef Dripping Gravy
Garlic & Mushroom

TRADITIONAL CHRISTMAS DINNER

Hand-carved turkey, served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, a pig in blanket and no-gluten containing gravy



DESSERTS

SHIMMERING BERRY CHEESECAKE ^V

Served with clotted cream ice cream

CHEESE SELECTION ^V

Blacksticks Blue, Barber's 1833 Vintage Reserve Cheddar cheese and Croxton Manor Brie. Served with caramelised red onion chutney, grapes, celery and no-gluten containing bread and butter





KIDS MENU



CHOOSE FROM 2 OR 3 COURSES

STARTERS

CARROT & CUCUMBER VEG STICKS ^{VE}

With a tomato dip

CHICKEN STRIPS†

With a tomato dip

GARLIC BREAD ^V

MAINS

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey served with roast potatoes, seasonal vegetables, sausage meat stuffing, a pig in blanket, a Yorkshire pudding and rich gravy

If you choose one of the following mains, please also pick either TWO VEGGIES OR ONE SIDE AND ONE VEGGIE from the options below

TOMATO PASTA ^{VE}

Pasta tubes in a tomato sauce

2oz* BEEF BURGER

Served with lettuce in a bun
WITH OR WITHOUT CHEESE

DOUBLE 2oz* BEEF BURGER

Served with lettuce in a bun
WITH OR WITHOUT CHEESE

VEGGIES

Carrot & Cucumber

Veg Sticks ^{VE}

Garden Peas ^{VE}

Mini Corn on the Cob ^{VE}

Baked Beans ^{VE}

SIDES

Mashed Potato ^V

Garlic Bread ^V

Vegetable Rice ^V

Chips ^V

DESSERTS

CHOCOLATE CHRISTMAS TREE ^V

A rich, fudgy mini chocolate Christmas tree with clotted cream ice cream

STRAWBERRY CHURROS ^{VE}

2 churros served with fresh strawberries and strawberry flavour sauce

ICE CREAM

Choose your favourite two scoops:

Clotted Cream ^V

Chocolate Flavour ^V

Frozen Strawberry Flavour Yoghurt ^V

Lemon Curd Sorbet ^{VE}

Vanilla & Coconut ^{VE}

Top with your favourite sauce:

Chocolate Flavour ^V

Strawberry Flavour ^{VE}

Raspberry Coulis ^{VE}

