Festive Fayre

Available from 14th November 2023 until 1st January 2024° Pre-booking required

STARTERS

ROASTED TOMATO SOUP ®

Served with croutons and white bloomer bread & butter.

VEGAN OPTION AVAILABLE ®

LOUISIANA-STYLE CHICKEN STRIPS

Served with a garlic & herb mayo dip.

MAINS

HAND-CARVED TURKEY

Served with roasties, seasonal veg, sage & onion stuffing, a pig in blanket, a Yorkshire pudding and gravy.

80Z* RUMP STEAK

Cooked the way you like it! Served with peppercorn sauce, peas, half a grilled tomato, chips and onion rings^.

FESTIVE SAUSAGE & MASH

Two pork & turkey sausages with a Christmas twist. Served with mash, peas, a giant Yorkshire pudding and gravy.

MOZZARELLA STICKS ®

Served with a cranberry dip.

PRAWN COCKTAIL+

Prawns in seafood sauce on baby gem lettuce. Served with brown bloomer bread & butter.

INDULGENT BEEF BURGER

Beef burger topped with beef burnt ends in caramelised red onion chutney with breaded brie bites. Served in a bun with mayo, baby gem lettuce and red onion. With fries, onion rings[^] and a pot of cranberry sauce.

FESTIVE BURGER ®

A Quorn™ buttermilk-style burger topped with a Violife vegan slice, crumbled sage & onion stuffing, apple sauce and gravy. Served in a bun with mayo, baby gem lettuce and red onion. With fries, onion rings^ and an extra pot of gravy.

VEGAN OPTION AVAILABLE ®

Add pigs in blankets for £1

DESSERTS

CHOCOLATE FUDGE CAKE [™]

Served warm with chocolate orange flavour ice cream and chocolate sauce.

APPLE & BLACK CHERRY CRUMBLE ®

Served with vanilla flavour ice cream or custard.

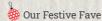
VEGAN OPTION AVAILABLE ®

CHRISTMAS PUDDING ®

Served with brandy sauce.

AFTER DINNER MINT TART ®

White chocolate mint cheesecake on a cocoa biscuit base. Topped with a dark chocolate mint glaze and mint crunch. Served with vanilla flavour ice cream and chocolate sauce.



Our Terms & Conditions are detailed on the back of this menu booklet.