



FESTIVE FAYRE

AVAILABLE FROM 12TH NOVEMBER 2024 UNTIL 2ND JANUARY 2025°
PRE-BOOKING REQUIRED

2 COURSES FOR £12.99

UPGRADE TO 3 COURSES FOR £3 EXTRA

STARTERS

BUTTERNUT SQUASH. CARROT & GINGER SOUP ♥

VEGAN OPTION AVAILABLE 4 (258 kcal)

LOUISIANA-STYLE CHICKEN STRIPS

Served with a cranberry BBQ dip (703 kcal).

BREADED BRIE BITES

😭 PRAWN COCKTAIL†

King prawns in seafood sauce on baby

MAINS

HAND-CARVED TURKEY

Served with roasties, seasonal vegetables, sage & onion stuffing, a pig in blanket, a Yorkshire pudding and gravy (771 kcal).

HUNTER'S STEAK

28 day matured and prime cut 8oz* rump steak, seasoned with salt & pepper. Cooked the way you like it! Topped with smoked streaky bacon, cheese and cranberry BBQ sauce. Served with half a grilled tomato, chips, peas and onion rings‡ (1301 kcal).

TURKEY & SMOKED HAM HOCK PIE

Served with peas, a jug of gravy (1104 kcal) and your choice of chips (408 kcal) or mash (267 kcal).

FESTIVE BUTTERMILK CHICKEN BURGER

stuffing and spicy cranberry sauce. Served in a bun with mayo, baby gem lettuce and red onion. With fries,

FESTIVE QUORN™ BUTTERMILK-STYLE BURGER *

Quorn™ buttermilk-style fillet topped with sticky sage & onion stuffing and spicy cranberry sauce. Served in a bun with mayo, baby gem lettuce and red onion. With fries, onion rings‡ and a jug of gravy (1286 kcal).

VEGAN OPTION AVAILABLE (1012 kcal)

ADD PIGS IN BLANKETS FOR £1 (329 kcal)

DESSERTS

CHOCOLATE ORANGE FUDGE CAKE *

A three-tiered chocolate sponge layered with orange flavour fudge. Finished with chocolate sauce, Belgian chocolate and candied orange zest. Served

VEGAN OPTION AVAILABLE 4 (729 kcal)

CHRISTMAS PUDDING *

Served with custard (568 kcal).

CHERRY BAKEWELL TART W

A sweet shortcrust pastry filled with a rich cherry compote. topped with an almond frangipane sponge and finished with flaked almonds (416 kcal). Served with your choice of vanilla flavour ice cream (97 kcal) or custard (120 kcal).

VEGAN OPTION AVAILABLE W (529 kcgl)

AFTER DINNER MINT TART *

biscuit base. Topped with a dark chocolate mint <u>alaze</u> and mint crunch. Served with vanilla flavour ice cream and chocolate sauce (682 kcal).



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





CHRISTMAS DAY

AVAILABLE 25TH DECEMBER 2024 PRE-BOOKING REQUIRED

4 COURSES FOR £48.99

STARTERS

BAKED CAMEMBERT

Served with carrot sticks, celery sticks, toasted white bloomer bread and red onion chutney (658 kcal).

CHICKEN & SMOKED HAM HOCK TERRINE

Served with white bloomer bread & butter, red onion chutney and dressed salad leaves (426 kcal).

MAPLE ROASTED ROOT VEGETABLE SOUP

Served with crispy croutons and white bloomer bread & butter (389 kcal). VEGAN OPTION AVAILABLE 🐠 (332 kcal)

SMOKED SALMON & KING PRAWNS†

Served in seafood sauce on salad leaves with malted bloomer bread & butter (405 kcal).

MAINS

NHAND-CARVED TURKEY

Served with roasties, seasonal vegetables, cauliflower cheese, sage & onion stuffing, two pigs in blankets, a Yorkshire pudding, cranberry sauce and gravy (1257 kcal).

CRANBERRY NUT ROAST 18 18

Filled with shredded root vegetables, cranberries. apricots and sweet potato, topped with a sticky cranberry glaze. Served with new potatoes, seasonal vegetables and a jug of gravy (919 kcal).

PEPPERCORN, MUSHROOM & STILTON STEAK

28 day matured and prime cut 8oz* sirloin steak, seasoned with salt & pepper. Cooked the way you like it! Topped with pan-fried mushrooms in a peppercorn sauce with crumbled Stilton. Served with half a grilled tomato, chips, peas and onion rings‡ (1242 kcal).

GRILLED SALMONT

Served with new potatoes, seasonal vegetables and a Chardonnay & chive sauce (779 kcal).

DESSERTS



CHOCOLATE, SALTED CARAMEL & HONEYCOMB ARCTIC BAR **

A soft salted caramel-flavoured mousse topped with a dark chocolate mousse and sprinkled with honeycomb pieces. Served with a warm chocolate sauce (626 kcal).

CHOCOLATE ORANGE FUDGE CAKE **

A three-tiered chocolate sponge layered with orange flavour fudge. Finished with Belgian chocolate and candied orange zest. Served warm with vanilla flavour ice cream (728 kcal). VEGAN OPTION AVAILABLE 4 (744 kcal)

RASPBERRY TRIFLE CHEESECAKE

Vanilla sponge topped with a baked custardflavoured cheesecake infused with raspberry sauce. Topped with whipped cream and white chocolate shavings. Served with raspberries (364 kcal).

CHRISTMAS PUDDING V

Served with brandy sauce (564 kcal).

TO FINISH

A Mince Pie 🅨 (221 kcal) or a Chocolate Mocha Mousse Torte 💯 (112 kcal) and a tea (0 kcal) or coffee (2 kcal).



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KIDS FESTIVE FAYRE

AVAILABLE FROM 12TH NOVEMBER 2024 UNTIL 2ND JANUARY 2025° PRE-BOOKING REQUIRED

2 COURSES FOR £5.99 UPGRADE TO 3 COURSES FOR £1 EXTRA

STARTERS

▼ VEGGIE DIP STICKS

Carrot & cucumber sticks served with a tomato dip

4 CHICKEN DIPPERST

MAINS

A HAND-CARVED TURKEY

Served with roasties, seasonal vegetables, sage & onion stuffing, a Yorkshire pudding and gravy (416 kcal / 6.0g Sugar / 2.22g Salt).

BEEF BURGER

A 2oz* beef burger with lettuce in a bun. Served with

TOMATO PASTA &

garlic bread (342 kcal / 3.9g Sugar / 0.83g Salt). VEGAN OPTION AVAILABLE 🥸

DESSERTS

🞧 GOOEY CHOCOLATE BROWNIE 🌣

Served warm with a scoop of vanilla flavour

Two scoops of vanilla flavour ice cream with strawberry flavour sauce (258 kcal / 42.2g Sugar / 0.04g Salt).

VEGAN OPTION AVAILABLE 🥨

(289 kcal / 33.2g Sugar / 0.04g Salt)

🙀 OUR FESTIVE FAVOURITE 🛮 Our Terms & Conditions are detailed on the back of this menu booklet.





AVAILABLE 25TH DECEMBER 2024
PRE-BOOKING REQUIRED

3 COURSES FOR £20.99

STARTERS

NEGGIE DIP STICKS 🍿

Carrot & cucumber sticks served with a tomato dip (44 kcal / 5.1g Sugar / 0.29g Salt).

4 CHICKEN DIPPERST

Served with a cranberry dip (365 kcal / 17.6g Sugar / 1.39g Salt).

MAINS

HAND-CARVED TURKEY

Served with roasties, seasonal vegetables, cauliflower cheese, sage & onion stuffing, a pig in blanket, a Yorkshire pudding and gravy (631 kcal / 12.5g Sugar / 2.33g Salt).

BEEF BURGER

A 2oz* beef burger with lettuce in a bun. Served with chips and peas (585 kcal / 6.8g Sugar / 0.89g Salt).

TOMATO PASTA 🗱

Pasta tubes in a tomato sauce served with garlic bread (342 kcal / 3.9g Sugar / 0.83g Salt).

VEGAN OPTION AVAILABLE W

(296 kcal / 8.9g Sugar / 0.53g Salt)

DESSERTS



GOOEY CHOCOLATE BROWNIE 🥨

Served warm with a scoop of vanilla flavour ice cream and strawberry pieces (361 kcal / 40.6g Sugar / 0.12g Salt).

ICE CREAM

Two scoops of vanilla flavour ice cream with strawberry flavour sauce (258 kcal / 42.2g Sugar / 0.04g Salt).

VEGAN OPTION AVAILABLE (289 kcal / 33.2g Sugar / 0.04g Salt)



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NO-GLUTEN CONTAINING INGREDIENTS FESTIVE FAYRE

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.

AVAILABLE FROM 12TH NOVEMBER 2024 UNTIL 2ND JANUARY 2025° PRE-BOOKING REQUIRED

2 COURSES FOR £12.99 **UPGRADE TO 3 COURSES FOR £3 EXTRA**

STARTERS

BUTTERNUT SQUASH, CARROT & GINGER SOUP * Served with seeded bread & butter (300 kcal).

VEGAN OPTION AVAILABLE 🌣 (242 kcal)

RAWN COCKTAILT

King prawns in seafood sauce on baby gem lettuce. Served with seeded bread & butter (377 kcal).

MAINS

A HAND-CARVED TURKEY

Served with mash, seasonal vegetables,

HUNTER'S STEAK

28 day matured and prime cut 8oz* rump steak, seasoned with salt & pepper. Cooked the way you like it! Topped with smoked streaky bacon, cheese and cranberry BBQ sauce. Served with half a grilled

CRANBERRY NUT ROAST 敬 敬

Filled with shredded root vegetables, cranberries, apricots and sweet potato, topped with a sticky cranberry glaze. Served with new potatoes, seasonal vegetables and Napolitana sauce (861 kcal).

DESSERT

CHERRY BAKEWELL TART TO TO

A sweet shortcrust pastry filled with a rich cherry compote, topped with an almond frangipane sponge and finished with flaked almonds (416 kcal).

Served with your choice of vanilla flavour ice cream (97 kcal) or custard (120 kcal).

VEGAN OPTION AVAILABLE 🥨 🥨 (529 kcal)

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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.

AVAILABLE 25TH DECEMBER 2024
PRE-BOOKING REQUIRED

3 COURSES FOR £48.99 STARTERS

BAKED CAMEMBERT

Served with carrot & celery sticks, toasted seeded bread and red onion chutney (642 kcal).

CHICKEN & SMOKED HAM HOCK TERRINE

Served with seeded bread & butter, red onion chutney and salad leaves (410 kcal).

MAPLE ROASTED ROOT VEGETABLE SOUP **

Served with seeded bread & butter (318 kcal).

VEGAN OPTION AVAILABLE (260 kcal)

SMOKED SALMON & KING PRAWNS†

Served in seafood sauce on salad leaves with seeded bread & butter (417 kcal).

MAINS

🕏 HAND-CARVED TURKEY

Served with mash, seasonal vegetables, two pigs in blankets, cranberry sauce and gravy (948 kcal).

PEPPERCORN, MUSHROOM & STILTON STEAK

28 day matured and prime cut 80z* sirloin steak, seasoned with salt & pepper. Cooked the way you like it! Topped with pan-fried mushrooms in a peppercors acuce with crumbled Stilton. Served with half a grilled tomato, peas and a jacket potato with butter (954 kcal).

GRILLED SALMON†

Served with new potatoes, seasonal vegetables and a Chardonnay & chive sauce (779 kcal).

CRANBERRY NUT ROAST 🕸 🦁

Filled with shredded root vegetables, cranberries, apricots and sweet potato, topped with a sticky cranberry glaze. Served with new potatoes, seasonal vegetables and gravy (926 kcal).

VEGAN OPTION AVAILABLE W (933 kcal)

DESSERTS

& CHOCOLATE, SALTED CARAMEL & HONEYCOMB ARCTIC BAR **

A soft salted caramel-flavoured mousse topped with a dark chocolate mousse and sprinkled with honeycomb pieces. Served with a warm chocolate sauce (626 kcal).

CHERRY BAKEWELL TART **

A sweet shortcrust pastry filled with a rich cherry compote, topped with an almond frangipane sponge and finished with flaked almonds. Served with vegan ice cream (529 kcal).

TO FINISH Tea (0 kcal) or coffee (2 kcal).



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