

Christmas

THURSDAY MENU

STARTERS

FESTIVE SOUP (V)

Sweet potato, parsnips, chestnut and thyme, topped with chopped dried cranberries and thyme, served with bread roll.
(GF bread available on request)

CHEESY CHUTNEY MELTS (GF & V)

Cheddar cheese, mozzarella & soft cheese with a smooth onion chutney filling in a gluten-free breadcrumb coating, oven baked, served with cranberry sauce, rocket and pomegranate seeds.

TOMATO, FETA CHEESE & BASIL BRUSCHETTA (V)

Homemade tomato and basil bruschetta served on grilled sourdough bread and drizzled with balsamic glaze and crumbs of feta cheese.

KING PRAWN AND SMOKED SALMON COCKTAIL

King prawns, diced smoked salmon tossed in a Marie-Rose sauce served on a bed of shredded lettuce and grilled sourdough bread with a slice of lemon.

BUFFALO CHICKEN

Skewer of chicken thigh skin on, marinated in buffalo sauce oven baked and served with homemade ranch slaw.

PORK LIVER & CHICKEN PÂTÉ WITH DUCK & ORANGE

Slice of pork liver, chicken, duck and orange pate served with chutney and grilled sourdough bread.

MAINS

LUXURY CHESTNUT ROAST (GF & VG)

Luxury chestnut roast, served with maple roasted parsnips and carrots, brussels sprouts, roast potatoes and red wine sauce.

CREAMY PUMPKIN & BUTTERNUT SQUASH GNOCCHI (V)

Gnocchi tossed in roasted garlic, roasted pumpkin and butternut squash and spinach, topped with feta cheese crumbs.

CARVED TRADITIONAL ROAST TURKEY

Carved turkey breast served with roast potatoes, pig in blanket, wild sage, onion and cranberry stuffing, maple roasted parsnips and carrots, brussels sprouts, served with a rich homemade gravy.

BEEF WELLINGTON

**4oz fillet steak topped with mushroom duxelles, chicken liver pate, wrapped in pastry and oven baked, served with maple roasted parsnips and carrots, brussels sprouts, roast potatoes and red wine and port reduction.

POMEGRANATE & ORANGE GLAZED SALMON

Salmon fillet topped with pomegranate and orange glaze, oven baked, served maple roasted parsnips and carrots, brussels sprouts, roast potatoes and a slice of lemon.

PORK RIB-EYE STEAK

**12oz pork rib-eye grilles and oven baked with garlic and thyme, served with mash potato, maple roasted parsnips and carrots, brussels sprouts, creamy wholegrain mustard sauce.

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DESSERTS

MINCE PIE ICE CREAM

Two scoops of mince pie ice cream, served with whipped cream and crumbs of butter shortbread

LEMON PANNA COTTA TART

A soft pastry case filled with a baked lemon custard, finished with a sugar dusting served with Chantilly cream or ice cream.

BLACKCURRANT & PROSECCO CHEESECAKE (GF & V)

A crisp Biscoff biscuit base, topped with a baked coconut vegan cheesecake and spiralled with Biscoff sauce, topped with Biscoff crumb, served with Chantilly cream or vanilla ice cream.

DOUBLE CHOCOLATE CHRISTMAS TREE

Cocoa sponge topped with a dark chocolate and white chocolate mousse, finished with chocolate glaze, served with Chantilly cream or vanilla ice cream.

BISCOFF CHESSECAKE (V & VG)

Crisp Biscoff biscuit base, topped with a baked coconut vegan cheesecake and spiralled with Biscoff sauce, topped with Biscoff crumb, served with Chantilly cream or vanilla ice cream.

CHEESE AND CRACKERS

A selection of cheddar, brie and stilton. Served with celery, grapes, crackers and chutney.

SIDES

Supplement Charges apply

Bread rolls and butter (set of 4) - £3.50 - *735 kcal

Cheesy garlic bread (4 slices) - £4 - *692 kcal

Onion rings (12 rings) - £4 - *470 kcal

Portion of chips - £4 - *565 kcal

Cheesy chips - £4.50 - *772 kcal

(V) Vegetarian, (VG) Vegan, (GF) Gluten free

*Calories as per serving **Uncooked weight

Our cooking oil contains GM Soya

All prices inclusive of VAT. Service charge is not included.

Vegetables served with main courses subject to seasonal variety and availability.

All of our menu items are subject to availability and change.

Allergen information is available on request.

Please speak to the management team who will be able to provide a listing of allergens contained in our menu.

The allergen information we provide is specifically produced for our menu items.

Customers who suffer from food intolerance or allergies are advised to assess their own level of risk