Christmas

SATURDAY MENU

STARTERS

SPICED PARSNIP AND SWEET POTATO SOUP (V)
Topped with root vegetable crisps, served with grilled sourdough bread and butter.

BAKED CAMEMBERT (V)
Baked camembert served with cranberry compote and grilled sourdough bread.

SMOKED SALMON, KING PRAWNS AND AVOCADO
Smoked salmon, king prawns and avocado, served on a bed of rocket
and pomegranate seeds, drizzled with lemon and garlic-infused olive oil.

CHICKEN WINGS
Chicken wings marinated in BBQ sauce and spiced rum, served with coleslaw,
creamy blue cheese dip and rocket dressed with balsamic glaze.

CHICKEN LIVER PÂTÉ
Smooth chicken liver pâté served with grilled sourdough bread,
red onion chutney and dressed rocket.

MEAT PLATTER
Selection of premium Italian and Spanish cured meats, served with red onion chutney,
feta cheese, sundried tomato, olives and grilled sourdough bread.

MAINS

LUXURY CHESTNUT ROAST (GF & VG)
Luxury chestnut roast, served with maple-roasted parsnips and carrots,
Brussels sprouts, roast potatoes, accompanied by a red wine sauce.

FESTIVE VEGETABLE WELLINGTON (V)
Flaky puff pastry wrapped around a savoury filling of roasted root vegetables,
chestnuts, spinach, festive herbs and wild mushrooms, served with Brussels sprouts,
maple roasted parsnips and carrots and a rich red wine and port sauce.

CARVED TRADITIONAL ROAST TURKEY
Carved turkey breast served with roast potatoes, a pig in a blanket, wild sage, onion and cranberry
stuffing, served with Brussels sprouts, maple roasted parsnips and carrots and a rich gravy.

DUCK LEG WITH SPICED PEARS
Slow-cooked confit duck leg, served with warm spiced pears infused with cinnamon,
green peppercorn and cloves. Served with roast potatoes, Brussels sprouts,
maple roasted parsnips and carrots, accompanied by a rich red wine and port sauce.

LAMB RUMP
**10oz lamb rump marinated with rosemary and garlic, oven-baked,
served with braised red cabbage, roast potatoes, Brussels sprouts and maple roasted parsnips
and carrots, accompanied by a red wine and port sauce.

GRILLED SIRLOIN STEAK
**10oz grilled sirloin steak cooked to your liking. Served with grilled tomato, mushrooms, chips,
peas, peppercorn sauce or pimento and garlic butter sauce. (*Contains natural fat)

SEA BASS FILLETS
Oven-baked sea bass fillets, served with roast potatoes, Brussels sprouts,
maple roasted parsnips and carrots, accompanied by a lemon, garlic and herb sauce.

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DESSERTS

CHRISTMAS YULE LOG
Chocolate sponge rolled and filled with chocolate cream, served with Chantilly cream or vanilla ice cream, finished with chocolate sauce and raspberries.

MIXED ICE CREAM
Choose two scoops from a selection of red cherry, double chocolate chip, mince pie ice cream, strawberry sensation, mint chocolate chip or vanilla ice cream, served with a choice of chocolate or strawberry sauce and Rossini curl.

TRILLIONAIRES TART (GF & VG)
A soft pastry case filled with a baked lemon custard, finished with a sugar dusting served with Chantilly cream or ice cream

PAVLOVA (V & GF)
Crispy meringue nest topped with Chantilly cream, summer berries and raspberry coulis.

BISCOFF CHEESECAKE (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
Choose from Cheddar, Brie and Stilton. Served with celery, grapes, crackers and chutney.

SIDES

Supplement Charges apply

Bread rolls and butter (4 rolls) - £4.50 - *735 kcal
Cheesy garlic bread (4 slices) - £5.00 - *692 kcal
Onion rings (12 rings) - £5.00 - *470 kcal
Portion of chips - £4.50 - *565 kcal
Cheesy chips - £5.00 - *772 kcal

BUY ANY 3 SIDES FOR £12.00

(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.