



Festive Dinner



Mediterranean Soup of the Day (VE/GF)
With Ciabatta bread (GF available) & butter

Classic Prawn Cocktail Salad
With Malted Bread & Butter (GF available)

Brussels Pâté
Served with Mixed Leaf Salad, Spiced Fruit Chutney & Ciabatta Toast (GF)

Char Grilled Aubergine
Served with a Sun Ripened Tomato Salad & Sesame Dressing (VE/V/GF)

Traditional Roast Turkey
With Festive Trimmings (GF available)

Roast Beef & Yorkshire Pudding
With Roasted Potatoes & Rich Gravy (GF available)

Salmon Fillet
Oven Baked with Crushed Potatoes and Hollandaise Sauce (GF)

Classic Nut Roast
Roasted Potatoes, Honey Roasted Parsnip, Vegetable Jus (V/VE/GF)

Moroccan Cous Cous Stuffed Pepper
With a Cayenne Spiced Tomato Sauce and Garlic Ciabatta Bread (VE/V/GF)



**All Main Courses come with family service
panache of vegetables**



Traditional Christmas Pudding
With Brandy Sauce (V)

Vanilla & Pistachio Panna Cotta (V)
With our own Coffee Ice Cream & Shortbread biscuit

Coconut and Cocoa Mousse
With Forest Berries and Raspberry Coulis (V/GF)

Chocolate Brownie
Rich Chocolate Sauce & Vanilla Ice Cream (V) (GF available)

Coffee and Mini Mince Pie

2 Courses £20 ~ 3 Courses £25

Children aged 12 and under 2 Courses £10 ~ 3 Courses £12.50



V=Vegetarian VE= Vegan GF= Gluten Free



Please let us know if you have any food allergies or intolerances before you order