

Christmas fayre Menu



Starters

Prawn cocktail served on a bed of mixed leaf gfa

Duck liver pate with homemade red onion chutney served with crusty bread gfa

Red pepper & tomato soup served with crusty bread vg/v/gfa

Mains

Roast turkey served with roast potatoes, pig in blanket, stuffing, Yorkshire pudding, homemade cranberry sauce, seasonal vegetables and gravy

Mushroom risotto v/gf

Creamy fish pie with haddock, smoked haddock and king prawns gf

Dessert

Christmas pudding with brandy sauce

Chocolate orange cheesecake

Cheese board served with 2 cheeses crackers grapes and red onion chutney gfa

£29.95

This menu is only available for pre orders

We do not take indivial payments on large booking for deposits or balance payment.

All tables 7 and above have a 10% compulsory service charge added.

Before ordering food or drinks, please speak with a member of our staff about your requirements. Whilst we take care to preserve the integrity of our vegetarian dishes we must advise that these products are handled in a multi ingredient kitchen environment. Some fish may contain small bones. All dishes prepared in an environment that may not be free from nuts, seeds, gluten or lactose, therefore all dishes may contain traces of these and other allergens. Our staff will happily supply information regarding the cooking methods and dish ingredients so that you can make an informed decision as to the suitability of a specific dish.