

Christmas Dinner Set Menu

Welcome 'Glass of Fizz' (non-alcoholic option available)

Starters

Prawn Cocktail (E, Sh)

Served on cos lettuce with wholemeal bread (G).*

Melon & Parma Ham (🌱*)

Galia melon and Parma ham served with rocket garnish.

Roasted Tomato & Basil Soup (🌱, Su)

Served with white or brown roll (G).*

Mains

Traditional Roast Turkey

Served with sausage meat stuffing (C, G, Mu), pigs in blankets (G*, Su), roast potatoes, honey roasted parsnips, seasonal vegetables and gravy (Su).*

Baked Salmon Fillet (F)

Served with a creamy lemon and dill sauce (D), new potatoes, and seasonal vegetables.

Spinach & Mushroom en Croûte (🌱, G)

Served with a roasted tomato and garlic sauce (Su), roast potatoes, and seasonal vegetables.

Desserts

Homemade Apple & Sultana Crumble (🌱, Su)

Served with custard (🌱, D).*

Individual Christmas Pudding (🌱, G, Su)

Served with homemade brandy sauce (🌱, D).*

Orange & Ginger Cheesecake (🌱, D, G)

Served with a cranberry coulis.

Followed by

Filter Coffee or Tea. Served with a Mince Pie (D, G, Su).

Please inform us at point of order if you have ANY allergies.

Allergens are displayed by what is present in the dish.

C – Celery, D – Milk/Dairy, E – Eggs, F – Fish,
G – Cereals containing Gluten, L – Lupin,
Mo – Molluscs, Mu – Mustard, N – Nuts,
P – Peanuts, S – Sesame, Sh – Shellfish,
So – Soya, Su – Sulphur Dioxide

G* – Gluten Free option available.

🌱 – Suitable for Vegetarians.

🌱 – Suitable for Vegans.

🌱* – Vegan option available.

2 courses £32.50 | 3 courses £35.50

Add a Bottle of House White or Red Wine to your table for £24

Pre-order is required. If you have any allergies, you should make us aware at point of order. We prepare everything fresh in house so can adapt most dishes. A service charge of 12.5% is included in the price per head.