

2 Course £27.95 ~ 3 Course £32.95

STARTERS



Slow Roast Lamb Neck Fillet,

Tender Slices of Lamb Neck Fillet in a Rosemary & Garlic Jus on Crushed Potato & Spinach

(S)

Roast Turkey

Roast Turkey with Honey Roast Parsnips, Roast Potatoes, Yorkshire Pudding and Gravy (G-E-S-D)

Three Little Pigs

Pork Belly, Pork Tenderloin & Pulled BBQ Pork with Bubble & Squeak and Red Wine Jus (D-S)

Sea Bass

Pan Fried Sea Bass Fillet on Crushed Potato & Spinach with Creamy Cockle & Lavabread Sauce (F-M-D-S)

Sweet Potato Wellington (Vg)

Roasted Sweet Potato filled with Chestnut, Sage, Spinach, Cranberry and Pine Nut wrapped in Puff Pastry served with a Vegan Red Wine Jus (G)

All served with a selection of vegetables

Please note, our menu is annotated to state which meals contain the following:

G – Gluten • D – Dairy • V – Vegetarian • E – Egg • S – Sulphate • N – Nuts

M - Mollusc • Mu - Mustard • F - Fish • L - Lupins • Pn - Peanuts

So – Soya ● C – Crustaceans ● Ce – Celery ● Se - Sesame

December Menu

GRILLS

802 Sirloin - 1002 Rump - 802 Fillet (£10.00 supplement)

served with Chips, Oinion Rings, Mushrooms and Tomato with a choice of Pepper or Blue Cheese Sauce (S-D)

DESSERTS



Mince Pie Cheesecake & Cream

Cheese and Crackers

Lemon & Lime Posset



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