

Festive Menu

Available from Monday 30th November 2020

2 Course £22.95

3 Course £27.95

Served daily between 5pm and 9pm



TO START

Soup of The Day with warm rosemary focaccia & butter

(D-G)

Smoked Salmon & Prawn Cocktail with Monroe's sauce

(F-C-E-D-Mu-S)

Creamy Garlic Mushrooms & chive on toasted rosemary focaccia

(G-D-S)

Game Crumble with dipping bread

(G-D)

Baked Camenbert, bread sticks and cranberry

(G-D)

| 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 | |



MAIN COURSE

Slow Roast Lamb Neck Fillet, parsley mash and a port & redcurrant jus

(D-S)

Pan Fried Chicken Breast with roasted chestnuts and smoked sage and white wine sauce and crushed potato with spinach

(D-N-S)

Salmon & Smoked Salmon En Croute with lemon and dill butter sauce

(F-D-G-S)

8oz Sirloin Steak or 10oz Rump Steak, chips, onion rings, tomato & mushroom with a pepper or bearnaise sauce

Upgrade to an 8oz Fillet for £10 extra

(G-E-D-S)

Duo of Pork Belly & Tenderloin, crema sauce & wholegrain mustard mash

(D-S-Mu)

Field Mushrooms filled with chestnut puree, red onion marmalade and topped with herb crumb

(G-N-S)

Roast Turkey, roast potatoes, honey roast parsnip, gravy & vegetables. Sage, onion and sausage wrapped in bacon

(G)

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SWEET END

Christmas Bombe Alaska

(D-E-G-N)

Gateau of the Day with whipped cream

(G-D-E)

Chocolate & Raspberry Torte (Gluten Free)

(D)

White Chocolate, Cranberry & Orange Cheesecake

(D-G)

Christmas Pudding and brandy sauce

(D-G-S-E-N)

Cheese Board with crackers, grapes and fruit chutney

(D-G)

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SIDE ORDERS

£3.00

Onion rings

Garlic Bread

Mixed Salad

Coleslaw

Vegetables

Chips

Creamy Garlic Mushrooms

£3.95

Cheesy Garlic Bread

Cheesy Chips

Cauliflower Cheese

Boulangere Potato

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