

December Lunch and Dinner Menu 2026

2 Course £27.95

3 Course £32.95

To Start

Roasted Butternut & Onion Soup served with Bloomer Bread & Butter

(G-D)

Seafood Cocktail with Monroe's Seafood Sauce

(E- S-M -C - D)

Chicken Liver & Whiskey Pate, Mixed Leaves & Herb Crostini's & Fruit Chutney

(E-D-G-S)

Creamy Garlic Mushroom & Chives on Vol-au-Vent

(G-D-S)

Winter Salad, Mixed Leaves, Blue Cheese, Walnut, Poached Pear

(S-NU-D)

Mains

Slow Roast Lamb Shank,

Lamb Shank with a Rosemary & Garlic Jus served with Potato Gratin & Parsnip Puree

(S - D)

Roasted Turkey

Roast Turkey with Honey Roasted Parsnips, Roast Potatoes, Yorkshire Pudding and Gravy

(G-E-D-S)

Three little pigs

Pork Belly, Pork Tenderloin & Pulled Pork with Bubble & Squeak and Red Wine Jus

(D-S)

Sea Bass

Pan Fried Sea Bass Fillet on Crushed Potatoes & Spinach with Creamy Cockle & laverbread
Sauce

(F-M-D-S)

Stuffed Roasted Butternut Squash
Served with a Smoked Tomato & Herb Sauce
(G)

Sweet End

Chocolate Rum & Orange Trifle
(E-D-S-G)

Traditional Christmas Pudding with Brandy Sauce
(N-D-S-G)

Lemon & lime Posset
(D)

Cheese Board served with Grapes, Crackers & Fruit Chutney
(D-G-E-S)

Cheesecake of the Day
(D-G-S-E)