

# Christmas

## 2025

## FESTIVE MENU

25TH NOVEMBER - 23RD DECEMBER  
(EXCLUDING SUNDAYS & MONDAYS)

PRE BOOKED ONLY - £10/PP DEPOSIT REQUIRED AT TIME OF BOOKING

2 COURSE £21.95    3 COURSE £26.95

CHILD 2 COURSE £14.95 (UNDER 12'S ONLY)

### STARTER

WINTER VEGETABLE SOUP (V)(VE)

Served with crusty roll and butter

CHICKEN LIVER PATE

Served with warm toast

PRAWN COCKTAIL

A classic prawn cocktail with Marie-Rose  
sauce and brown bread

GRILLED GOAT'S CHEESE

Served with a cranberry dressing

### MAIN

FESTIVE BIRD OR BLADE OF BEEF

Served with all the Trimmings.

Walnut Sprouts, Honey Glazed Carrots, Parsnips, Spiced Red Cabbage,  
Broccoli, Green Cabbage and Goose fat Roasted Potatoes, Stuffing, Pigs  
in Blankets, Cauliflower Cheese & Homemade Meat Gravy

VEG & CHESTNUT HOTPOT (V)(VE)

Served with seasonal vegetables, roast  
potatoes and gravy

### DESSERT

APPLE CRUMBLE

Served with custard

CHOCOLATE FUDGE CAKE

Served with vanilla ice cream

CHRISTMAS PUDDING

Served with brandy sauce

BISCOFF CHEESECAKE

Served with vanilla ice cream

FINISH WITH COFFEE AND MINCE PIES +£3

(V) Suitable for Vegetarian (VE) Suitable for Vegan

Please tell us if you have any **food allergies or intolerances** ahead of ordering.

