



CHRISTMAS SET MENU



2 Course Lunch- £26.95
3 Course Lunch/Dinner- £34.95

SHARING STARTERS

Served family-style on sharing boards, for everyone at the table to dig in to!

KOREAN FRIED CHICKEN

Spicy gochujang and fresh coriander,
served with siracha mayo (GF)

HOUMOUS

With spice roasted chickpeas, crispy
chilli oil, and garlic flatbread (VG/GFO)

PIGS IN BLANKETS

In a cranberry glaze

FRIED CAMEMBERT BITES

Crispy, panko-coated camembert, with an
onion marmalade and saffron aioli (V/GF)

MAINS

TURKEY HANGING KEBAB

Roast turkey, stuffing and pigs in
blankets with a cranberry glaze, served
with all the trimmings and house gravy

PAN-FRIED SEABASS

With herby mash, cavolo nero and
roasted cherry tomatoes, served with a
prosecco cream sauce (GF)

MUSHROOM BOURGUIGNON PIE

Served with crisp garlic & herb roasted
potatoes, braised red cabbage, Brussels
sprouts and gravy (VG/GF)

8OZ SIRLOIN STEAK + £5.00

Served with vintage cheddar & beef
dripping dauphinois potato and red
wine jus

PUDDINGS

STICKY TOFFEE PUDDING

With butterscotch sauce and salted
caramel ice cream (V/GF)

MILLIONAIRE'S BROWNIE

Decadent chocolate brownie with
vanilla ice cream, fudge pieces, crushed
honeycomb, and chocolate butterscotch
sauce (V)

FESTIVE CHEESECAKE

Classic vanilla cheesecake served with a
mulled wine and spiced winter berries
coulis, and candied orange (VG)

If you have any allergies or intolerances, please speak to our team.
Our dishes are prepared in areas where allergenic ingredients are stored and handled.
we take every care and attention to control the allergens that are in our ingredients, but we can not guarantee that
our dishes are 100% allergen free. Items cooked in our fryers cannot be separated from allergenic ingredients and
cross-contamination may occur, including the Soya Bean Oil used in the cooking process.
Vegan (VG), Vegetarian (V), Gluten Free (GF), Gluten Free Option Available (GFO)

Lunch service 12pm-5pm Dinner service 12pm-9pm

