

Available in our restaurant and lounge bar

Homemade leek and potato soup served with a crusty roll

Homemade duck and Cointreau pate served with festive red onion chutney and finger toast

Crab and Prawn Cocktail

King prawns and crab on a bed of baby gem lettuce with a tobasco spiced marie rose sauce

Homemade breaded brie wedges, served with cranberry sauce

Poached mushrooms in a creamy parmesan and garlic sauce served with a balsamic and herb ciabatta wedge

Roast Staffordshire turkey

served with sage and onion stuffing and chipolata sausage

Roast Topside of beef

Served with a homemade Yorkshire pudding

Supreme of chicken

Chicken breast wrapped in bacon and stuffed with sundried tomatoes, spinach and mozzarella and served with red wine jus

Slow roast belly of pork with dijon mustard sauce

*Oven baked salmon fillet with a salsa verde herb crust
Served on a pool of sweet red pepper and tomato sauce*

Chestnut, Spinach and Stilton En Crouste

Served with vegan gravy

Festive nut roast

Served with vegan gravy

Braised marinated shank of lamb, served with a redcurrant and rosemary sauce

Chocolate fudge cake

Sicilian lemon cheesecake

Traditional Christmas pudding and brandy sauce

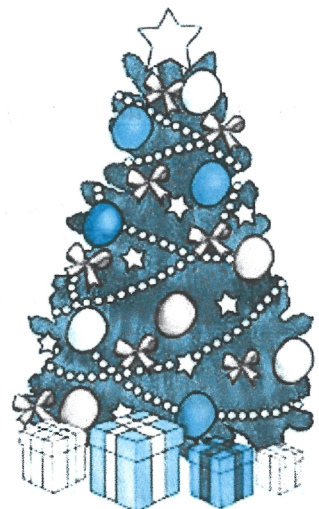
Key lime pie

Winter berry panna cotta

Coffee and mints

2 course £29.95

3 course £35.95



*Dietary requirements
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(df) equates to dairy free option (gf) equates to gluten free option (ve) equates vegan option

Homemade leek and potato soup served with a gluten free roll (gf, df, ve)

*Homemade duck and Cointreau pate served with red onion chutney
and gluten free roll (gf)*

Pan-fried garlic mushrooms (gf, df, ve)

Fanned melon served with forest fruits and fruit coulis (gf, df, ve)

Roast Staffordshire turkey served with gluten free gravy (gf, df)

Roast Topside of beef served with gluten free gravy (gf, df)

Supreme of chicken (gf)

*Chicken breast wrapped in bacon and stuffed with sundried tomatoes, spinach and mozzarella and served
with balsamic reduction*

Slow roast belly of pork with gluten free gravy (gf, df)

Oven baked salmon fillet with salsa verde (gf)

Served in a pool of sweet red pepper and tomato sauce

Braised marinated shank of lamb, served with gluten free gravy (gf, df)

Festive vegetable nut roast served with gravy (df, ve)

Lentil shepard's pie (gf, df, ve)

*Lentils mixed with carrots, onions, tomatoes and celery topped with creamy mashed potatoes served with a
seasonal vegetable medley*

Traditional Christmas pudding with custard (gf, df, ve)

Chocolate and raspberry tart (gf, df, ve)

chocolate biscuit crumb filled with a chocolate & raspberry flavour filling finished with a raspberry swirl.

Winter berry panna cotta (gf)

Cinnamon infused panna cotta topped with mulled winter berries.

Lemon berry delice (gf, df, ve)

Crumb base topped with a lemon dessert filling, finished with a summer fruit compote.

