Christmas Menu

Served 12.00pm - 3.00pm (Bookings only)
Thur 3rd, Fri 4th December
Tue 8th, Wed 9th, Thurs 10th, Fri 11th December
& Tues 15th, Wed 16th, Thurs 17th, Fri 18th December

To Start

Prawn Cocktail (GFA)
Served on a bed of lettuce with Marie Rose sauce, granary bread and a slice of lemon

Creamy Garlic Mushrooms (GFA)
served on a slice of hand carved toasted bloomer bread

Tomato & Red Pepper Soup (GFA)
served with hand carved bread and butter

Main

Traditional Roast Turkey (GFA)
served with roast & mashed potatoes, honey roast parsnips, carrot & swede, sprouts, pigs in blankets, stuffing and gravy

Fish in Lemon & Dill Sauce (GF)
served with crushed new potatoes and fine green beans

Brie & Cranberry Tart (V)
Served with seasonal vegetables

Desserts

Christmas Pudding
Served warm with brandy sauce or custard

Summer Fruits Cheesecake (GF)
served with pouring cream

Gooeylicious Chocolate Cake
served with vanilla ice cream

3 Course
with tea or filter coffee
£28.99
per person

2 Course
£25.99
per person

(V) Vegetarian
(GF) Gluten Free
(GFA) Gluten Free Available

Bring your own wine. No corkage charge
£10 non refundable deposit payable on booking.
(Soft drinks to be purchased at the coffee shop. No beer allowed)

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