



# Festive Menu 2025

2 courses for £28.95

3 courses for £33.95

*Available Monday to Saturday  
From 24<sup>th</sup> Nov to 23<sup>rd</sup> Dec 2025*

## Starters

### **Duck and port pate**

*With rocket, onion chutney and homemade focaccia*

### **Vegan butternut squash tart VG DF**

*Beetroot shortcrust pastry tart with a filling of butternut squash,  
spinach & caramelised onion, topped with a quinoa & mixed seed crumb,  
beetroot pure and pea shoots*

### **King prawn cocktail**

*Dressed in a Marie Rose sauce on a bed of fresh lettuce,  
served with homemade focaccia*

### **Mix vegetable soup V**

*Topped with croutons and served with focaccia and butter*

### **Breaded crunchy Brie**

*With cranberry sauce and pea shoots*

## Mains

### **Hand carved turkey breast**

*Served with sage and onion stuffing, Yorkshire pudding,  
garlic and herb roast potatoes, pigs in blankets,  
seasonal vegetables and a rich gravy*

### **Seared fillet of sea bass GF**

*With baby potatoes, green beans, broccoli and a creamy caper  
& white wine sauce*

### **Slow roasted pork belly GF**

*Decadent pork belly served with mash potatoes,  
broccoli and creamy apple mustard sauce*

### **10oz ribeye steak (£4.00 supplement) GF**

*Served with chunky chips & mixed salad &  
a choice of one of the sauces: peppercorn, blue cheese, bearnaise sauce or garlic butter*

### **Beetroot and Butternut squash Wellington VG DF**

*Served with sage and onion stuffing, Yorkshire pudding,  
garlic and herb roast potatoes, seasonal vegetables and a rich gravy*

## Puddings

### **Christmas pudding**

*Traditional Christmas pudding served with rich brandy sauce*

### **Luxurious chocolate profiteroles**

*Chocolate dipped profiteroles served with honeycomb ice cream  
and rich Belgian chocolate sauce*

### **Vanilla cheesecake**

*With a rich berry homemade compote and fresh cream*

### **Cheese board**

*Brie, blue Stilton, Black Bomber served with celery, grapes, crackers and chutney*

### **Sticky toffee pudding**

*With clotted cream*





## Kids Festive menu

3 Courses for £14.95

### Starters

**Garlic bread V**

**Mix vegetable soup V**

*Topped with croutons and served with focaccia and butter*

**Vegetable cucumber & carrots sticks and houmous VG GF**

### Mains

**Hand carved turkey breast**

*Served with sage and onion stuffing, Yorkshire pudding,*

*garlic and herb roast potatoes,*

*seasonal vegetables and a rich gravy*

**Pizza and fries V**

**Maccaroni and cheese and garlic bread**

### Puddings

**Christmas pudding with custard**

**Luxurious chocolate profiteroles**

*Chocolate dipped profiteroles served with fresh cream*

*and rich Belgian chocolate sauce*

**Selection of ice cream (1 scoop)**

DF = Dairy Free - GF = Gluten free - VG = Vegan - V = Vegetarian

\*Some dishes can be adapted to be gluten free & dairy free upon request

GF\* = Gluten Free - VG\* = Vegan - V\* = vegetarian

***If you have a food allergy or intolerance, please let us know before ordering.***

