

# Christmas

2025



## Christmas Fayre Lunchtime

### Starters

#### Vegetable soup

Served with warm petite pain and butter

#### Fresh Melon (GFA/VG)

Served with fruit and coulis

#### Breaded Mushrooms

Served with side salad and garlic mayonnaise

#### Pate

Served with side salad, toast and cranberry sauce

### Main Course

#### Roast Turkey (GFA)

Served with pig in blanket, stuffing and roast potatoes

#### Roast Beef (GFA)

Served with Yorkshire pudding and roast potatoes

#### Salmon (GFA) (£1 supplement)

Served in a homemade parsley sauce

#### Vegan sausage roast dinner (GFA)

Served with vegan gravy and roast potatoes

\*Main courses are served with roast potatoes, fresh vegetables and new potatoes\*

### Sweets

Christmas pudding with brandy sauce

Profiteroles with chocolate sauce

Chocolate fudge cake with custard, cream or ice cream

Vanilla ice cream with chocolate or strawberry sauce

2 courses £14.75 per person

3 courses £18.00 per person

**\*\*Not all ingredients for each meal are listed\*\***

(GFA) = Can be made with gluten free ingredients, alterations or substitutions please ask member of staff. **Please read our allergen policy below.**

Customer Notice: Please note that our dishes may contain one or more of the following allergens: Cereals, Peanuts, Tree Nuts, Fish, Crustaceans, Molluscs, Lupin, Sesame seeds, Eggs, Milk, Soya, Celery and Celeriac, Mustard, Sulphur dioxide and sulphites. Our small kitchen houses all of the above. **If in any doubt please ask a member of staff.**

We do have chips only fryers and it is best practice to keep them separate but our kitchen have multiple staff rotating over different shifts.

With this in mind the owners and chefs **WILL NOT 100% guarantee** that any fryer will not have come into contact with any of the above allergens/intolerance.

**Please be aware our small kitchen actively uses almonds, cashews, walnuts, peanuts and hazels nuts over different dishes/equipment.**