



Festive Menu

2 COURSE | £25 / 3 COURSE | £30

STARTERS

Classic Prawn Cocktail

Succulent prawns served on crisp lettuce, finished with a creamy Marie Rose sauce.

Golden Breadcrumbed Camembert

Warm, creamy Camembert encased in a crisp golden crumb, served with a sweet and tangy cranberry sauce.

Traditional Pork Pie

A classic British pork pie served with homemade onion jam for a deliciously rich and savoury combination.

MAIN COURSES

Traditional Roast Turkey

Roast turkey served with crispy roast potatoes, maple-glazed parsnips and carrots, seasonal cabbage, traditional stuffing, pigs in blankets and a Yorkshire pudding.

Festive Nut Roast

A hearty and flavourful nut roast served with crispy roast potatoes, maple-glazed parsnips and carrots, seasonal cabbage, traditional stuffing and a Yorkshire pudding.

Lemon Butter Sea Bass

Delicate sea bass topped with a fragrant herb crust, served with buttery new potatoes, tender green beans and a zesty lemon butter sauce.

DESSERTS

Traditional Christmas Pudding

Rich and indulgent Christmas pudding served with your choice of warm brandy cream or ice cream.

Decadent Chocolate Mousse

Silky dark chocolate mousse served with fresh strawberries and a vibrant strawberry coulis.

Cheeseboard

A carefully selected assortment of cheeses served with crisp crackers, juicy grapes and traditional onion chutney.