



CHRISTMAS FAYRE

Menu

21st November to 24th December 2023, all day, every day

2 courses **£15.95 pp** | 3 courses **£18.95 pp**

Starters

Classic Spiced Winter Vegetable Soup *(ve)*

Warm bread & butter

Classic Prawn Cocktail

Baby gem, seafood sauce, brown bread & butter

Chicken Liver Pâté

Sticky fig relish and toast

Brie, Cranberry & Caramelised Onion Melting Pot *(v)*

Toasted ciabatta

Mains

Roast Turkey

Sage & onion stuffing, pig in blanket, traditional vegetables and thick gravy

Pan Fried Seabass Fillet

Lemon & tarragon butter, creamy mashed potato, garden peas and bacon

Sweet Potato & Chickpea Loaf *(ve)*

Roast potatoes, roasted roots, sprouts and thick gravy

Slow Cooked Beef Casserole

Smoked bacon & mushroom sauce, served with leek mashed potato and traditional vegetables

Desserts

Traditional Christmas Pudding *(v)*

Thick brandy sauce
(vegan option available)

Passion Fruit Cheesecake *(v)*

Thick cream

Chocolate and Salted Caramel Cake *(ve)*

Vanilla ice cream

Jam Sponge *(v)*

Thick custard

Full allergen information is available on request. Please ask our team for details when ordering both food and drink.

Key: *(v)* vegetarian *(ve)* vegan. Adults need around 2000 kcal a day, calorie information is available on request.

Gluten free options available on request - please speak to a member of our team.

Despite our best efforts, we are unable to guarantee that our dishes are free from any allergen.

CHRISTMAS DAY

Menu

3 courses £59.95 pp

Child under 11 years - £29.95

Starters

Tomato & Basil Soup (ve)

Warm bread & butter

Duck & Orange Pâté

Cumberland sauce, toasted seeded Sourdough

Scottish Smoked Salmon & King Prawn Cocktail

Bloody Mary sauce, brown bread & butter

Crispy Coated Camembert (v)

Sweet chilli jam

Mains

Roast Turkey

Sage & onion stuffing, pig in blanket, traditional vegetables and thick gravy

Pan Fried Salmon Fillet

Hasselback potatoes, asparagus wrapped in bacon with pink peppercorn sauce

Beetroot Wellington Slice (ve)

Sage & onion stuffing, roasted potatoes, roasted roots, sprouts and thick cranberry gravy

Slow Cooked Featherblade of Beef

Dauphinoise potatoes and traditional vegetables

Desserts

Traditional Christmas Pudding (v)

Thick brandy sauce

(vegan option available)

British Cheese Board

Button Mill, Blacksticks Blue & Sunday Best cheese, savoury biscuits, chutney, grapes and celery sticks

Chocolate, Cherry & Coconut Cake (ve)

Fresh raspberries and vanilla ice cream

Raspberry Tart (v)

Crème Brûlée base, raspberry jam, glazed raspberries served with clotted cream ice cream

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PLATINUM LUNCH

Menu

21st November to 14th December 2023,
Monday - Thursday
Available to over 60's Platinum Card holders only

1 course **£11.95** pp

Roast Turkey

Sage & onion stuffing, pig in blanket,
traditional vegetables and thick gravy

Pan Fried Seabass Fillet

Lemon & tarragon butter, creamy mashed potato,
garden peas and bacon

Sweet Potato & Chickpea Loaf (ve)

Roast potatoes, roasted roots,
sprouts and thick gravy

Slow Cooked Beef Casserole

Smoked bacon & mushroom sauce, served with
leek mashed potato and traditional vegetables

Christmas

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