



Available 1st ~ 22nd December

Christmas Menu

STARTERS

- Triple Cheese and Tarragon Stuffed Mushrooms – with rocket and balsamic glaze (V).
- Mixed Vegetable Soup – with crème fraiche and a mini loaf (V).
- Smoked Haddock, Chorizo and Cheddar Croquettes – with salad.
- Chicken Liver Pate Laced with Whisky – with sourdough, spiced tomato chutney and salad.

MAINS

- Turkey Crown – served with roasties, pigs in blankets and chestnut & cranberry stuffing
- Beef Wellington – served with mustard mash and red wine jus (£4 Supplement)
- Pan Seared Cod in a White Wine & Tomato Basil Sauce – served with new potatoes
- Beetroot & Butternut Squash Wellington – served with roasties (VE).

COMPLIMENTARY SIDES

- Vichy Lemon Chantenay Carrots • Honey Roasted Piccolo Parsnips • Almond & Pancetta Sprouts

DESSERTS

- Christmas Pudding – served with Brandy Custard (V).
- Lemon & Raspberry Mouse – served with Shortbread (V).
- Toffee & Honeycomb Cheesecake – served with Honeycomb Pieces and Cream (V).
- Deconstructed Apple, Pecan and Maple Syrup Crumble – served with Crème Fraiche (V).
- Cheese Board (£3 Supplement) (V).

2 Courses - £24.95 – 3 Courses £29.95

All served with complimentary mince pies

Please call 01926 422861 to book, advising us of any allergies or preferences (vegan options available on request).
There's a 10% surcharge, going directly to waiting staff.

