

# FESTIVE MENU

2 COURSES £14.99 3 COURSES £17.49

Available from 15th November to 1st January 2022 excluding Christmas Day

## STARTERS

### KING PRAWN COCKTAIL

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with wholemeal bloomer bread and butter

### MAPLE AND ROOT VEGETABLE SOUP (V)

Finished with cream and served with ciabatta bread and butter  
Vegan serve available (VE)

### CHICKEN LIVER PATE\*

Smooth chicken liver pate served with perfectly toasted ciabatta bread and Pale Ale chutney

### PARSLEY-BREADED MUSHROOMS (V)

Crispy coated button mushrooms, served with cool sour cream dip

## MAIN COURSES

### HAND-CARVED TURKEY WITH FESTIVE TRIMMINGS

Served with seasonal vegetables, Yorkshire pudding, pork and sage stuffing, cranberry sauce, roast potatoes and a rich gravy

### GRILLED SEA BASS FILLETS

Two grilled sea bass fillets, served with spring onion mashed potato, chargrilled broccoli and a rich lemon butter sauce

### PUMPKIN AND BEETROOT TART\* (VE)

Served with seasoned roast potatoes, brussel sprouts, green beans, romano beans, chantenay carrots and a jug of rich gravy

### OUR FESTIVE GOURMET BURGER

Choose from a chargrilled beef burger or BBQ pulled turkey in a toasted brioche-style bun topped with Camembert, bacon and cranberry sauce. Served with a Cumberland pig in blanket and seasoned chips

### 80Z<sup>+</sup> RUMP STEAK

Served with a grilled flat mushroom, half a grilled tomato, garden peas, battered onion rings and seasoned chips

**ADD A SAUCE TO YOUR STEAK FOR £1.49:**

Peppercorn sauce\*, beef dripping gravy or Béarnaise sauce\*

**ADD 8 CUMBERLAND PIGS IN BLANKETS FOR £2.99 or  
4 CUMBERLAND PIGS IN BLANKETS & A YORKSHIRE PUDDING FOR £2.49 TO ANY FESTIVE MAIN**

## DESSERTS

### CHRISTMAS PUDDING\* (V)

Classic Christmas pudding made with almonds, served with brandy sauce or with custard or whipped cream if you'd prefer

### SALTED CARAMEL BILLIONAIRE'S GOLD BAR\* (VE)

Served with strawberry sauce

### GLAZED LEMON TART (V)

Served with whipped cream and raspberry compote

### SALTED CARAMEL PROFITEROLES (V)

Served with whipped cream and Belgian chocolate sauce

**CHILDREN'S MENU AVAILABLE - ASK OUR TEAM FOR DETAILS  
2 COURSES £6.99 3 COURSES £8.99**

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. \*This dish contains alcohol. ^Weights stated are approximate uncooked weights. Our fish has been carefully filleted, however some small bones may remain. All items are subject to availability.

