

Starters

Homemade Cream of Vegetable Soup
freshly baked crusty bread

Homemade Carrot, Orange and Coriander Soup
freshly baked crusty bread

Duck Liver, Pork and Orange Paté
toasted granary bread and

Goats Cheese and Red Onion Tart
served with a balsamic dressing and salad

Traditional Roasted Meats and Main Meals

Crown of Turkey or Topside of Beef
both served with roast potatoes, gravy, yorkshire pudding,
lincolnshire sausage wrapped in smoked bacon,
cranberry stuffing and a selection of our signature seasonal
vegetables

Game and Ale Pie
our famous pie served with roast potatoes, and a selection of our
signature seasonal vegetables

Creamy Cod, Potato and Seasonal Herb Bake
served with salad

Homemade Quorn Meatloaf
served with roast potatoes, gravy,
cranberry stuffing and a selection of our signature seasonal
vegetables

- Cauliflower Cheese + £2.00 per person -

Desserts

Traditional Christmas Pudding
cognac custard or cream

Dark Fruit Crumble
cream or custard

Gluten Free Cheesecake
served with cream

Cheese Board + £3.00
mature cheddar, brie and stilton with preserves, biscuits and
crackers

To Finish

Coffee and Mince Pie
£2 per person

Mulled Wine and Mince Pie
£5 per person

2 Courses £19.95 3 Courses £24.95

£5 per person non-returnable deposit required at time of reservation.
Pre-order required no later than 7 days in advance of reservation.
Additional pre-order forms are available. Please keep a copy for yourself.

Most of our dishes are available gluten free. Please ask for more details.

Please inform us of any allergies or intolerances. If the dish cannot be adapted
to your diet we can provide an alternative.

Thank you for spending the festive season with us, We wish you a very merry
Christmas and a fantastic New Year