

FESTIVE MENU

PEAK PRICE

FRIDAY - SATURDAY DINNER

2 COURSES FOR £50

3 COURSES FOR £55

OFF-PEAK PRICES

SUNDAY TO THURSDAY - ALL DAY

FRIDAY 12:00-4:00 PM

2 COURSES FOR £35

3 COURSES FOR £40

BOTTOMLESS OPTIONS CAN BE ADDED TO THE FESTIVE MENU

XMAS EVE, BOXING DAY AND NYE - PEAK PRICES

BOTTOMLESS

DRINK PACKAGES AVAILABLE TO ADD ON
WITH THIS MENU

PROSECCO £30

WINE/BEER £40

COCKTAILS £55

SPIRITS & MIXERS £55

MOCKTAILS £30

SOFT DRINKS £20

STARTERS

VEGETABLE SOUP

SERVED WITH A BREAD ROLL ON THE SIDE
GF AVAILABLE UPON REQUEST

PULLED TURKEY BRUSCHETTA

PULLED TURKEY, BACON AND MUSHROOMS
COOKED WITH HERBS AND GARLIC
SERVED ON TOASTED CIABATTA

HALLOUMI FRIES | VEGETARIAN

DEEP FRIED HALLOUMI FRIES
SERVED WITH SWEET CHILLI SAUCE

PRAWN AND SMOKED SALMON COCKTAIL

SMOKED SALMON AND BABY PRAWNS
SERVED WITH FRESH BABY SPINACH, COS-
LETTUCE, ROSE MARIE SAUCE AND A
SLICE OF TOASTED CIABATTA

CHICKEN WINGS

FRIED BUFFALO CHICKEN WINGS SERVED WITH RANCH SAUCE,
SPRINKLED WITH SPRING ONIONS AND SESAME SEEDS

FULL PAYMENT AND PRE-ORDER MUST BE DONE BY 12TH DECEMBER

DEPOSIT OF £20PP REQUIRED TO SECURE BOOKING

12.5% SERVICE CHARGE TO BE ADDED TO THE BILL

MAINS

RAVIOLI | VEGETARIAN

RICOTTA AND SPINACH RAVIOLI COOKED WITH A CREAMY PINK GARLIC AND TOMATO SAUCE, SERVED WITH GARLIC BREAD

ROAST TURKEY / PORK BELLY / ROAST BEEF / MIXED

MIXED ROAST IS AN ADDITIONAL £5

HAND CARVED TURKEY, TOP SIDE OF BEEF OR PORK BELLY SERVED WITH ROAST POTATOES COOKED IN GOOSE FAT AND HERBS, ROASTED VEGETABLES, PIGS IN BLANKETS YORKSHIRE PUDDING AND GRAVY

MEAT OR VEGGIE LASAGNE

SERVED WITH A SIDE SALAD

PASTA SHEETS LAYERED WITH BOLOGNESE SAUCE AND BECHAMEL SAUCE, SPRINKLED WITH SHREDDED MOZZARELLA OR

PASTA SHEETS LAYERED WITH VEGETABLES AND MOZZARELLA VE | CAN BE VEGAN ON PRE ORDER

LAMB SHANK

LAMB SHANK SERVED WITH ROAST POTATOES, ROASTED VEGETABLES, YORKSHIRE PUDDING AND GRAVY

VEGAN ROAST

VEGETABLE TART SERVED WITH ROAST POTATOES, GREEN BEANS, CARROT STICKS, PARSNIP, BROCCOLI AND VEGAN STUFFING

TUSCAN SALMON

BAKED CREAMY GARLIC AND ONION SALMON WITH SUN-DRIED TOMATO AND SPINACH LEAVES. SERVED WITH ASPARAGUS AND BABY POTATOES

GRILLED FILLET STEAK| EXTRA £7

GRILLED FILLET STEAK SERVED WITH STEAK CHIPS AND PEPPERCORN SAUCE

DESSERTS

BISCOFF CHEESECAKE OR VEGAN VANILLA CHEESECAKE

SERVED WITH VANILLA ICE CREAM OR VEGAN VANILLA ICE CREAM

STICKY TOFFE PUDDING

SOFT AND SPONGY STICKY TOFFEE PUDDING MADE WITH CHOPPED DATES COATED IN A HOT TOFFEE WALNUT SAUCE. SERVED WITH VANILLA ICE CREAM

CHOCOLATE BROWNIE

SERVED WITH RUM AND RAISIN ICE CREAM

CHRISTMAS PUDDING

A TRADITIONAL BRITISH DESSERT DRESSED WITH A WARM BRANDY SAUCE