

Christmas MENU

3 COURSES (AVAILABLE ALL DAY)
2 COURSES (AVAILABLE BEFORE 5PM)
25TH NOVEMBER – 24TH DECEMBER

STARTERS

STICKY BBQ PORK BELLY BITES

cranberry and watercress salad

BREADED WHITEBAIT

rosemary & lemon salt and herb mayo

CARROT, RED LENTIL AND CORIANDER SOUP **Ve**

vegetable crisps
GF BREAD AVAILABLE

BAKED BABY CAMEMBERT **V**

honey & almonds and crostini's
GF CROSTINI'S AVAILABLE

MAINS

SUCCULENT BRITISH TURKEY **GF**

pigs in blankets, crispy roast potatoes,
honey mustard roasted carrots & parsnips,
buttered sprouts with red wine gravy

SMOKED HADDOCK & APPLE WOOD FISHCAKE

chargrilled tender stem broccoli, leeks
& peas, hollandaise and roasted lemon

WILD MUSHROOM, THYME & CHESTNUT RISOTTO **Ve GF**

fresh rocket, finished with roast garlic oil

CHRISTMAS CRACKER BURGER

100% British beef chuck & brisket patty with melted
Camembert, smoked bacon & spiced chutney.
Served in a brioche bun with fries & Christmas slaw

BRITISH STEAK, MUSHROOM & STOUT PIE

tarragon mash, beer braised carrot, blanched kale and rich gravy

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

mince pie ice cream
GF ICE CREAM AVAILABLE

BLACKCURRANT & PROSECCO CHEESECAKE **GF**

blackcurrant sorbet and popping candy

CHOCOLATE & COCONUT TART **Ve GF**

vanilla ice cream, morello cherry
compote and toasted coconut

CHEESE BOARD

sage Derby cheese (one of England's oldest
cheeses) and camembert served with crackers,
chutney, crisp apple and crisp celery

PLEASE ASK FOR OUR CHILDREN'S MENU

V INDICATES VEGETARIAN DISHES **Ve** INDICATES VEGAN DISHES **GF** INDICATES GLUTEN FREE DISHES

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.
100% of all tips go to the team.