



CHRISTMAS *Fayre*

2 COURSE £25.00 | 3 COURSE £30.00

STARTER

Soup of the day served with warm bread & butter

Halloumi sticks with cranberry sauce and rocket

Chicken and ham terrine with onion jam and toast

MAIN COURSE

Roast Turkey, pigs in blankets, stuffing, roasted potatoes, braised red cabbage, carrots, sprouts and gravy

Beef bourguignon with mashed potatoes and buttered greens

Vegan Nutroast, Mashed potato, roasted potatoes, stuffing, maple glazed chantenay carrots, greens and gravy

DESSERT

Baked apple crumble and custard

Christmas pudding with Brandy sauce

Chocolate and hazelnut delice with Baileys mascarpone

Please speak to a member of staff about our adaptable dishes to suit vegetarians, vegans and gluten free. We use all of the 14 allergens in our kitchen. Some of our dishes contain these allergens & other dishes may contain traces. For all allergen information, please see our website or ask your server.

