

Starters

Tomato and Basil Soup (v)

A smooth soup made from tomatoes and fragrant basil, finished with garlic croutons.

Smoked Salmon and Prawns

Sliced oak smoked salmon, Mediterranean prawns served with baby gem lettuce, tomato and cucumber salsa, dill crème fraiche.

Chicken and Duck Terrine

Pressed terrine of chicken, duck and red onion marmalade, served with piccalilli, baby gem lettuce and mini wholegrain split tin loaf.

Red Onion and Brie Tart (V)

Sweet onions cooked with balsamic vinegar in a pastry case, topped with brie and served with rocket dressed with olive oil.

Pulled Pork Flat Bread

Shoulder of pork slow cooked in a medley of spices filled in a flat bread with tzatziki and a fennel salad.

Mains

Roast Turkey

Slices of turkey served with roast chateaux potatoes, sprouts with bacon, orange flavoured carrots, sage, onion and sausage meat stuffing, pig in blanket and finished with gravy.

10oz Sirloin Steak

English steak cooked to your liking, served with chips or jacket potato, peas or mixed salad, and a mushroom and red wine sauce.

Pan Fried Salmon

Salmon cooked in butter with fennel, served with dill crushed potatoes, finished with a wild mushroom sauce.

Rack of Lamb

Three bone rack of English lamb served with dauphinoise potatoes, tenderstem broccoli, braised red cabbage and a red wine sauce.

Wild Mushroom Stroganoff

Wild mushrooms fried in butter with paprika and sour cream, layered between puff pastry Mille-feuille served with julienne fried chips.

Desserts

Christmas Pudding

Moist pudding served with a choice of brandy butter, brandy sauce or cream.

Christmas Yule Log

Chocolate sponge rolled and filled with chocolate cream, finished with raspberry ripple whipped cream and chocolate vanilla sauce.

Caramel Apple Pie

A sweet shortcrust pastry case filled with layers of custard, apples and crunchy crumble which is flooded with a random layer of caramel fudge, served with custard or vanilla ice cream.

Strawberry and Clotted Cream Ice Cream

A meringe nest filled with strawberries and ice cream, finished with strawberry jelly and strawberry purée.

Cheese and Biscuits

A selection of cheeses, served with celery, grapes, fruit chutney and biscuits.

To Finish

Tea or coffee and mini mince pie
Additional tea and coffee £1.20

Wine List

White Wine

	175ml	250ml	Bottle
1. Berri Estates Unoaked Chardonnay, South Eastern Australia	£4.40	£5.60	£16.50
A crisp style with a fresh, yet ripe lemon character with no oak ageing.			
2. Jack Rabbit Pinot Grigio, Italy	£4.70	£5.90	£17.50
Dry and crisp flavoured with notes of juicy green apple and sweet pear.			
3. Tekena Sauvignon Blanc, Central Valley, Chile			£19.50
Refreshing, with citrus and tropical fruit flavours and a crisp finish.			
4. Waipara Hills Sauvignon Blanc, Marlborough, New Zealand			£23.00
Off-dry showing classic Marlborough Sauvignon Blanc fruit character and zingy freshness. Perfectly paired with food or simply to savour on its own.			
5. Paul Deloux Chablis, France			£27.00
Flowery, lively, fresh and mouth-watering with a crisp fruity palate and that flinty backbone only found in a true Chablis.			

Rosé Wine

6. Vendange White Zinfandel, California, USA	£4.70	£5.90	£17.50
Medium-sweet rosé with delicious raspberry and strawberry flavours.			
7. Belvino Pinot Grigio Rosato delle Venezie, Italy			£18.50
Slightly drier in style, full of fresh summer berry fruit aromas, with just a hint of honeyed sweetness on the finish.			

Red Wine

8. Tierra Merlot, Central Valley, Chile	£4.70	£5.90	£17.50
Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins.			
9. Spearwood Shiraz, South Australia			£19.50
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.			
10. Portillo Malbec, Uco Valley, Mendoza, Argentina			£21.50
Delicious ruby red wine displaying a fresh and fruity nose, with hints of plum, blackberries and touch of vanilla.			
11. Don Jacobo Rioja Crianza, Bodegas Corral, Spain			£24.00
Abundant bright raspberry aromas mingle with sumptuous cherries, layered with a creamy barrique character.			
13. Fleurie Château de Fleurie, Domaine Loron, France			£28.50
Vibrancy of violet aromas and soft raspberry smoothness, with a lingering elegance from 18th Century heritage and northern granite hills.			

Sparkling & Champagne

14. Le Altane Prosecco Extra Dry			£24.00
Layers of fine bubbles which surround a nose of apple, white peach, citrus fruits and delicate floral finish.			
15. Moët & Chandon Brut Impérial NV, Champagne			£44.00
Fresh and delightful, this champagne has a sparkling bouquet of			

Gin Selection

Prices shown are for a 25ml measure without mixer

Gordons - £3.00	Tanqueray Royale Blackcurrent - £3.60
Gordons Pink - £3.00	Tanqueray Sevilla Orange - £3.60
Gordons Sicillian Lemon - £3.00	Tanqueray No.10 - £3.90
Kopparberg Strawberry Gin - £3.00	Edinburgh Raspberry Liqueur - £3.10
Bombay Sapphire - 3.30	Zymugorium Sweet Violet Liquer - £3.10
Tanqueray - £3.20	Villa Ascenti Italian Gin - £3.40

Wine by 125ml measure is also available, please ask your waiting staff. Various draught beers, bottled beers and spirits are also available. Please ask your waiting staff for further details. Please be advised that there is an additional charge for wine spritzer and that all items are subject to change and availability.