



STARTERS

FESTIVE TOMATO AND BASIL SOUP **Ve**

Served with homemade croutons and bread. 363 kcals

ALLERGENS: CELERY, GLUTEN

TRIO OF MELON **Ve**

Serving dressed with a raspberry coulis and dressed salad garnish. 271 kcals

FIG SALAD

Served with crumbled blue cheese, balsamic glaze, drizzled with honey. 436 kcals

ALLERGENS: MILK

CHICKEN LIVER PARFAIT

Served with homemade crostini, caramelised onion chutney and a dressed salad garnish.

371 kcals

ALLERGENS: EGGS, MILK, GLUTEN, SOY

KING PRAWN COCKTAIL

Served with crisp iceberg lettuce, sliced tomato, cucumber with a virgin Mary sauce, and

sliced brown bread. 582 kcals

ALLERGENS: EGG, CRUSTACEANS, SOYA



MAINS

TRADITIONAL ROAST TURKEY

Served with roast potatoes, seasonal vegetable, homemade Yorkshire pudding, pork sage and onion stuffing and rich red wine gravy.

1,526 kcal

ALLERGENS: GLUTEN, MILK, EGG

HONEY ROASTED GAMMON

Served with roast potatoes, seasonal vegetables, homemade Yorkshire pudding, pork sage and onion stuffing and rich red wine gravy.

1,558 kcals

ALLERGENS: GLUTEN, MILK, EGG

TOPSIDE ROAST BEEF

Served with roast potatoes, seasonal vegetable, homemade Yorkshire pudding, pork sage and onion stuffing and rich red wine gravy.

1,573 kcal

ALLERGENS: GLUTEN, MILK, EGG

BAKED SEABASS FILLET

Served with cherry tomatoes, basil, fennel, and lemon juice with new potatoes, seasonal vegetables brussels sprouts and carrots.

344 kcals

ALLERGENS: FISH

8OZ RIBEYE OR 10OZ SIRLOIN STEAK

Served with half a roasted beef tomato, roasted mushroom, onion rings and French fries.

Ribeye 1,772 kcals / Sirloin 1,802 kcals - £3 supplement

ALLERGENS: GLUTEN

JEWELLED NUT ROAST **V**

Served with roast potatoes, seasonal vegetables, homemade Yorkshire pudding, sage, and onion stuffing and rich red wine gravy.

1,486 kcals

ALLERGENS: GLUTEN, MILK, EGG, SOYA, NUTS

CUMIN BUTTERNUT SQUASH **Ve V**

Served with roast potatoes, seasonal vegetables, homemade Yorkshire pudding, sage, and onion stuffing and rich red wine gravy.

1,505 kcals

ALLERGENS: GLUTEN, MILK, EGG

THE GRAND ROAST

Serving slice of turkey, honey roast gammon and topside roast beef with roast potatoes, seasonal vegetables, homemade Yorkshire pudding, pork sage and onion stuffing and rich red wine gravy. 1,841 kcals

ALLERGENS: GLUTEN, MILK, EGG



DESSERTS

TRADITIONAL STEAMED CHRISTMAS PUDDING

Served with indulgent brandy sauce. 427 kcals

ALLERGENS: GLUTEN, WHEAT

NEW YORK STYLE CHEESECAKE

Served with raspberry coulis, fresh whipped cream and fresh fruit garnish. 851 kcals

ALLERGENS: MILK, EGG, WHEAT, SOYBEAN, SULPHUTES

CHEESE BOARD WITH A GLASS OF PORT

A selection of British cheese cheddar, Brie, Stilton, assorted savory biscuits, celery stick, caramelised onion chutney and grapes. 1,041 kcals

ALLERGENS: MILK, GLUTEN, WHEAT, CELERY

BELGIUM CHOCOLATE AND CARAMEL PYRAMID

Served with fresh whipped cream and chocolate sauce. 1,064 kcals

ALLERGENS: MILK, SOYA, EGG, WHEAT, GLUTEN

ICE CREAM SELECTION

Ice cream selection of vanilla, strawberry, or chocolate. 477 kcals

ALLERGENS: MILK, SOYA