

Christmas

SATURDAY MENU

STARTERS

CREAM OF TOMATO SOUP (V)

Homemade cream of tomato soup with chopped chives, served with a bread roll.

BABY BREADED CAMEMBERT (V)

Full fat pasteurised baby Camembert rounds coated in toasted breadcrumbs and deep fried, served with cranberry sauce.

SPICED RUM AND BBQ CHICKEN THIGHS

Skewer of chicken thighs marinated in BBQ sauce and spiced rum, oven-baked, served with rocket, beetroot and blue cheese dip.

CHICKEN LIVER PÂTÉ

A slice of chicken liver pâté served with chutney and grilled sour dough bread.

CRAB MEAT, AVOCADO AND SMOKED SALMON

Crab meat mixed with avocado, topped with smoked salmon and served on top of rocket and lemon infused olive oil, served with grilled sour dough bread.

MEAT PLATTER

A selection of Parma ham, Milano salami, Napoli salami, chorizo, olives, sundried tomatoes and feta cheese. Served with slices of sourdough bread and balsamic vinegar & olive oil dip.

MAINS

CARVED TRADITIONAL ROAST TURKEY

Carved turkey breast served with roast potatoes, pig in blanket, wild sage, red onion and cranberry stuffing, festive vegetables and rich homemade gravy.

GRILLED SIRLOIN STEAK

**10oz grilled sirloin steak cooked to your liking. Served with grilled tomato, mushrooms, chips, peas and peppercorn sauce. (Contains natural fat)

LAMB RUMP

**10oz Lamb sirloin marinated with rosemary and garlic, oven-baked, served with braised red cabbage, potatoes, festive vegetables and a red wine sauce.

SEA BASS FILLETS

Oven baked sea bass fillets served with festive vegetables, potatoes and a chunky tomato and basil sauce.

WILD MUSHROOM STROGANOFF (VG & GF)

Wild mushrooms cooked with paprika, thyme, garlic, shallots, parsley, plant-based double cream and served with wild rice.

SQUASH AND CARAMELIZED ONION PENNE PASTA (V)

Penne pasta tossed with roasted butternut squash, roasted garlic, cherry tomato, spinach, caramelized red onions, double cream, and topped with toasted pine nuts and parmesan shavings.

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DESSERTS

CHOCOLATE FONDANT

Chocolate fondant with a runny chocolate sauce centre, served with homemade chocolate custard or vanilla ice-cream.

RASPBERRY GIN CHEESECAKE (GF & VG)

A crisp biscuit base, topped with vanilla cheesecake and finished with raspberry and gin sauce, served with Chantilly cream or vanilla ice cream.

BISCOFF CHEESECAKE (VG)

A crisp Biscoff biscuit base, topped with a baked coconut vegan cheesecake and spiralled with Biscoff sauce, topped with Biscoff crumb, served with Chantilly cream or vanilla ice cream.

TRILLIONAIRE TART (GF & VG)

A vegan chocolate pastry case filled with a layer of vegan toffee sauce and a vegan chocolate ganache topping, served with Chantilly cream or vanilla ice cream.

MIXED ICE CREAM

A selection of vanilla, strawberry or chocolate ice cream, chocolate/strawberry sauce and marshmallows.

CHEESE AND CRACKERS

A selection of cheddar, brie and stilton. Served with celery, grapes, crackers and chutney.

SIDES

Supplement Charges apply

Bread rolls and butter (set of 4) - £3.50 - *735 kcal

Cheesy garlic bread (4 slices) - £4 - *692 kcal

Onion rings (12 rings) - £4 - *470 kcal

Portion of chips - £4 - *565 kcal

Cheesy chips - £4.50 - *772 kcal

(V) Vegetarian, (VG) Vegan, (GF) Gluten free

**Uncooked weight

*Adult's recommended daily allowance is 2000kcal

All prices inclusive of VAT. Service charge is not included.

Vegetables served with main courses subject to seasonal variety and availability.

All of our menu items are subject to availability and change.

Allergen information is available on request.

Please speak to the management team who will be able to provide a listing of allergens contained in our menu.

The allergen information we provide is specifically produced for our menu items.

Customers who suffer from food intolerance or allergies are advised to assess their own level of risk