



STARTERS

FESTIVE TOMATO AND BASIL SOUP **V**

Served with a bread roll. 575 kcals

ALLERGENS: CELERY, GLUTEN, EGG, CEREAL, WHEAT (GF Available)

DUO OF MELON **Ve**

Served dressed with a raspberry coulis. 126 kcals

FIG SALAD

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

ALLERGENS: MILK

BRUSSEL PATE

Served with brown toast, caramelised onion chutney and a dressed salad garnish. 469 kcals

ALLERGENS: EGGS, MILK, GLUTEN, SOY, TREE NUTS, NUTS

KING PRAWN COCKTAIL

Served on baby gem lettuce, with a side garnish, marie rose sauce and sliced brown bread.

652 kcals

ALLERGENS: EGG, CRUSTACEANS, SOYA, FISH, MUSTARD, GLUTEN

SOUTHERN FRIED CHICKEN GOUJONS

Served with BBQ sauce and a side garnish. 650 kcals.

ALLERGENS: GLUTEN, SOYA, CELERY, EGG



MAINS

TRADITIONAL ROAST TURKEY

Served with roast potatoes, new potatoes, seasonal vegetables, yorkshire pudding, pork sage and onion stuffing, pigs in blankets, and a rich red wine gravy. 1,062 kcals

ALLERGENS: GLUTEN, MILK, EGG, CELERY

HONEY ROASTED GAMMON

Served with roast potatoes, new potatoes, seasonal vegetables, yorkshire pudding, pork sage and onion stuffing, pigs in blankets, and a rich red wine gravy. 2,018 kcals

ALLERGENS: GLUTEN, MILK, EGG, CELERY

TOPSIDE ROAST BEEF

Served with roast potatoes, new potatoes, seasonal vegetables, yorkshire pudding, pork sage and onion stuffing, pigs in blankets, and a rich red wine gravy. 1,784 kcals

ALLERGENS: GLUTEN, MILK, EGG, CELERY

BAKED SEABASS FILLET

Cooked with cherry tomatoes, in a basil, fennel, and lemon juice sauce with new potatoes, seasonal vegetables. 859 kcals

ALLERGENS: FISH, CELERY, CRUSTACENI, MOLLUSCS

8 OZ RIBEYE OR 10 OZ SIRLOIN STEAK

Served with a cooked tomato, mushrooms, and French fries.

Ribeye 1,772 kcals / Sirloin 1,802 kcals

ALLERGENS: GLUTEN

NUTLESS NUT ROAST **V** **Ve**

Served with roast potatoes, new potatoes, seasonal vegetables, and a rich red wine gravy. 1,675 kcals

ALLERGENS: GLUTEN, MILK, EGG, SOYA, NUTS

JACK FRUIT SWEET POTATOE & SMOKEY BEAN WELLINGTON **V**

Served with roast potatoes, new potatoes, seasonal vegetables, and a rich red wine gravy. 1356 kcals

ALLERGENS: GLUTEN,

THE GRAND ROAST- £3 SUPPLEMENT

Served with turkey, honey roast gammon and topside roast beef with roast potatoes, new potatoes, seasonal vegetables, Yorkshire pudding, pork sage and onion stuffing and a rich red wine gravy. 1,924 kcals

ALLERGENS: GLUTEN, MILK, EGG



DESSERTS

TRADITIONAL STEAMED CHRISTMAS PUDDING

Served with indulgent brandy sauce. 300 kcals

ALLERGENS: MILK

NEW YORK STYLE CHEESECAKE

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

ALLERGENS: MILK, EGG, WHEAT, SOYBEAN, SULPHUTES, PEANUTS, TREE NUTS

CHEESE BOARD WITH A GLASS OF PORT

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

ALLERGENS: MILK, GLUTEN, WHEAT, CELERY, SULPAHTES

BELGIUM CHOCOLATE AND CARAMEL PYRAMID

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

ALLERGENS: MILK, SOYA, WHEAT, GLUTEN

ICE CREAM SELECTION

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

ALLERGENS: MILK, SOYA

PROFITEROLES

Served with your choice of ice cream or cream. 330 kcals.

ALLERGENS: MILK, SOYA, GLUTEN