

Festive MENU

ADULTS
2 COURSES 3 COURSES
£19.95 £24.95

STARTERS

FESTIVE SOUP OF THE DAY

Please ask for today's flavour.

CHORIZO BUBBLE & SQUEAK

Savoy cabbage & potato cake, topped with pan-fried chorizo, a free range poached egg & hollandaise sauce.

CRAYFISH COCKTAIL

Crayfish tails with a Marie Rose sauce on baby gem lettuce, served with brown bread and butter.

DUCK PARFAIT

Duck Parfait infused with Gin and Orange Zest, served with brown bread, butter and a fig and cranberry chutney.

MAINS

HAND-CARVED ROAST TURKEY

Home roasted turkey and pigs in blankets, served with sage and onion stuffing balls, goose fat roast potatoes, carrots, Brussels sprouts, home braised red cabbage, Yorkshire pudding and gravy.

LAMB HOCK

Slow roasted lamb hock, served with sage and onion stuffing balls, goose fat roast potatoes, carrots, Brussels sprouts, home braised red cabbage, Yorkshire pudding and gravy.

FESTIVE NUT ROAST (V)

Vegetable and nut roast topped with Apricot and Goats cheese, served with baby roast potatoes, sage and onion stuffing balls, carrots, Brussels sprouts and home braised red cabbage, Yorkshire pudding and gravy.

SALMON FILLET

Oven baked and topped with three large prawns (in their shell) on a bed of crushed new potatoes, asparagus and a side of creamy white wine, red onion and dill sauce.

FESTIVE BROADWAY BURGER

Beef burger topped with bacon, stilton, cranberry sauce & served with fries, home-made beer battered onion rings, BBQ sauce & home-made coleslaw.

SLOE GIN BURGER (V)

Sloe Gin, Parsnip, Ginger and Cranberry Burger served in a rustic brioche bun with salad, corn on the cob and home-made coleslaw.

DESSERTS

CHRISTMAS PUDDING* (V)

Served with brandy sauce.

TRIPLE CHOCOLATE BROWNIE (GF)

Served warm with chocolate orange ice cream and chocolate flavoured sauce.

APPLE & MINCEMEAT CRUMBLE

Served with custard.

BLACKCURRANT & PROSECCO CHEESECAKE (GF)

TO FINISH

CHEESE & BISCUITS (V) £5.95

COFFEE AND MINI ICED FRUIT CAKE BITE £3.95

CHILDREN

2 COURSES 3 COURSES

£8.95

£9.95

STARTERS

TOMATO SOUP

Served with bread and butter.

GARLIC BREAD

MAINS

HAND-CARVED ROAST TURKEY

Home roasted turkey and pigs in blankets, served with sage & onion stuffing balls, goose fat roast potatoes, carrots, Brussels sprouts, home braised red cabbage, Yorkshire pudding and gravy.

PASTA

In a rich tomato and basil sauce topped with grated cheese and served with garlic bread.

DESSERTS

TRIPLE CHOCOLATE BROWNIE (GF)

Served warm with vanilla ice cream and chocolate flavoured sauce.

ICED SNOWSTORM

Two scoops of vanilla flavoured ice cream topped with a rich chocolate flavoured sauce.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team

(V) Vegetarian †Dishes may contain bones. *All stated weights are approximate and uncooked *Contains alcohol.

Please advise the team of any dietary requirements when ordering.

