

STARTFRS

Spiced butternut squash soup, topped with toasted walnuts, served with crusty bread (V) (VG, GF available)

Deep fried brie wedges, served with cranberry mayonnaise and pomegranate salad (V)

Pan fried king prawn cocktail, served with pickled cucumber and a Bloody Mary dressing (GF)

Wild mushroom and garlic bruschetta, topped with a balsamic reduction (V, VG)

MAIN DISHES

Traditional hand-carved turkey breast, served with roasties, pigs, yorkies,, creamed leeks & bacon and homemade jus (GF available)

Pan fried sea bass fillet, served with pea puree, sauté potatoes and crispy samphire (GF)

Sweet potato and chickpea curry made with spinach, tomatoes, coconut milk and spices. Served with rice and popadom (V, VG)

80z fillet steak, served with chunky chips, wild mushrooms, on the vine tomatoes and peppercorn sauce (GF) *£5 SUPP CHRG

Oven roasted chicken supreme with crushed new potatoes, served with a white wine sauce topped with pancetta (GF)

DESSERTS

Chocolate and salted caramel torte, served with Chantilly cream and caramel drizzle

Vanilla panna cotta, served with a cranberry coulis

Traditional Christmas pudding, served with brandy cream

Poached pear, served with a crunchy granola, almond milk creans and topped with caramel sauce (VG)

Section of local cheese, served with chutney, grapes and celery



PRE-ORDERS

NAME: EMAIL/TEL NO..

DATE: TIME:

ADULTS: CHILDREN: TOTAL:

NON REFUNABLE DEPOSIT: @ £!0 PER PERSON TOTAL: £ _____

CASH/CARD

NAME: STARTERS MAINS DESSERT ALG/GF







CHILDREN'S MENU

AGED 4 - 10 YEARS

STARTERS

Tomato & basil soup, served with crusty bread (V) (VG, GF available)

Buttered mushrooms on crusty toast (V)

Traditional prawn cocktail, served with bread (GF available)

MAINS DISHES

Roast Turkey with all the trimmings (GF available)

Chicken, chips and garden peas (GF)

Tomato penne pasta with garlic bread

DESSERTS

Chocolate brownie sundae, served with chocolate sauce and waffers



