

Festive Menu

2 courses (£22.95) or 3 courses (£26.95)

~ STARTERS ~

Twisted prawn cocktail (GFO)

King prawns served in a vodka marie rose sauce with toasted bloomer bread

Smoked streaky bacon & lentil soup (VGO) (VO) (GFO)

Served with toasted brioche and Scottish butter

Ham hock terrine (GFO)

With toasted brioche and an apple and pear chutney

~ MAINS ~

Roast turkey (GF)

Roasted potatoes, creamed mash, roasted seasonal vegetables, pigs in blankets, stuffing & house made jus

Roast beef (GFO)

Roasted potatoes, creamed mash, roasted seasonal vegetables, golden Yorkshire pudding & house made beef jus

Nut roast (VG)

Roasted potatoes, creamed mash, roasted seasonal vegetables, golden Yorkshire pudding & house made jus

Sea bass (GF)

Served with lemon and dill butter, roasted potatoes, creamed mash and roasted seasonal vegetables

~ DESSERTS ~

Eton mess (V) (GF)

Whipped cream, berry compote and crush meringue

Sticky toffee pudding (V) (GFO)

With vanilla ice cream

Selection of Ice Creams (V) (VGO) (GF)

Please ask server for today's flavours