

FESTIVE MENU



2 courses £26.95 | 3 courses £29.95 | Under 12's half price

STARTERS

- Roast pumpkin soup, crispy sage & toasted seeds ☺
- Prawn & avocado cocktail, Marie Rose sauce, gem lettuce, cherry tomatoes
- Chicken & smoked ham hock terrine, piccalilli, toast
- Torched goat's cheese, baked beets, squash pomegranate & dukkah ☺ 🍌
(Vegan option with vegan feta ☺)

MAINS

- Traditional roast turkey, roast potatoes, pigs in blankets, chestnut stuffing, root veg, sprouts & gravy
- Festive burger, sausage meat & chestnut stuffing, pigs in blankets, Cheddar cheese, burger relish, fries
- Festive fish of the day - call us to find out what options we will have
- Spinach, cauliflower & chestnut Wellington with root veg, sprouts & veg gravy ☺
- 8oz Bistro Rump, parsley & garlic butter, dauphinoise potatoes or chips & salad 🍌
Upgrade to a Ribeye +£4

For that festive extra, add pigs in blankets to any meal for £4.25

DESSERTS

- Warm chocolate brownie, vanilla ice cream, chocolate sauce 🍌
- Christmas pudding, brandy sauce
- Lemon cheesecake & poached winter fruits ☺ 🍌
- Marshfield Farm real dairy ice cream
- Clotted cream vanilla | Chocoholic heaven
- Salted caramel | Succulent strawberry
- Mature cheddar, blue stilton, chutney, crackers
or add the cheeses as an extra course for +£3.95

**Roast turkey is only available for pre-booked parties, so we can deliver a superb roast dinner. For walk-in guests this dish may not be available*

☺ Vegetarian ☺ Vegan 🍌 Gluten Free





Available from 5th December until 24th December 2022

**All bookings require a non-refundable
£5 deposit per head to secure the reservation.**

We also require a pre-order for all tables taking the festive menu 5 days prior to the booking date.

Please note that deposits are paid to secure your booking and are non-refundable for any members of your party who do not attend your planned booking. Please be mindful of this when making your reservation.

Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We are working with fresh food which is supplied to us within days or hours of your meal, due to current supply disruptions, we may have to substitute items to bring you the freshest produce in December.

We will do our very best to seat everyone in larger parties together, although due to the design of our pubs, this may not always be possible.

