

CHRISTMAS MENU

ONE COURSE £15.95

TWO COURSE £22.95

THREE COURSE £27.95

STARTERS

COUNTRY GARDEN SOUP WITH BREAD ROLL & BUTTER
PRAWN COCKTAIL SERVED WITH BROWN CRUSTY BREAD
WILD MUSHROOM PATE WITH RED ONION CHUTNEY & MELBA TOAST
CRISPY BABY CAMEMBERT WITH CRANBERRY SAUCE & GARNISH

MAINS

CHOOSE TURKEY, BEEF OR PORK
ROAST POTATOES, HONEYED CARROTS & PARSNIPS, SPROUTS, PEAS
SAGE & ONION STUFFING, PIGS IN BLANKETS, HOMEMADE YORKSHIRE PUDDING,
CAULIFLOWER CHEESE, GRAVY & SIDES OF CRANBERRY SAUCE, HORSERADISH OR MUSTARD

VEGETARIAN MAIN

QUORN FILLET, ROAST POTATOES, HONEYED CARROTS & PARSNIPS, SPROUTS, PEAS , SAGE & ONION
STUFFING, CAULIFLOWER CHEESE, HOMEMADE YORKSHIRE PUDDING & VEGETABLE GRAVY

DESSERTS

CHOCOLATE & TOFFEE MERINGUE WITH CREAM & BERRIES
BAILEYS CHEESECAKE, CREAM & CHOCOLATE SAUCE
LEMON & WHITE CHOCOLATE SPONGE WITH CLOTTED CREAM
CHARCUTERIE CUPS WITH CHEDDAR, APRICOT WENSLEYDALE, GRAPES
SALAMI, FLATBREAD, BABY GHERKINS & PRETZELS

*GF OPTIONS AVAILABLE

AVAILABLE FROM MONDAY 4TH TO THURSDAY 21ST OF DECEMBER

SITTINGS 12PM OR 12.30PM *SUBJECT TO AVAILABILITY

CALL 01922 452270 TO BOOK YOUR CHOSEN DATE, TIME & COURSES
A NON REFUNDABLE DEPOSIT OF £5 PER PERSON PAYABLE AT TIME OF BOOKING

YOU ARE MORE THAN WELCOME TO BRING ANY ALCOHOLIC BEVERAGES WITH YOU