

# December 2nd to 24th

Festive Lunch 2 Course £22.95 / 3 Course £28.95 Festive Dinner 3 Course £32.95

#### Starter

Spiced Parsnip soup & croutons (v,vg\*)

Prawn & crayfish cocktail (gf\*)

Lemon & chive mayo

Chicken Liver Farmhouse pate with onion chutney (gf\*)

Sour dough toast

**Breaded Brie bites** (v)

Chilli tomato relish

#### Main

#### **Traditional Roast Turkey** (gf\*)

Roast potatoes, bacon wrapped chipolata, sage & cranberry stuffing served with a selection of season vegetables

#### Roast Topside of Beef (gf\*)

With Yorkshire pudding, roast potatoes & seasonal vegetables

Woodfired Brie, Cranberry & Fig Pizza (v)

Topped with grated mozzarella dusted with cinnamon

**Baked Stone Bass Supreme & Turmeric cream** 

Sat on steamed leeks with white & wild rice

#### Dessert

Christmas pudding & brandy sauce
Lemon meringue pie & vanilla ice cream
Vegan chocolate fudge cake & berry coulis (v, vg)
Chef's Cheese Plate (gf\*)

Gf= Gluten free, V= vegetarian, VG= Vegan, \*=Can be adapted This Menu Is Not Offered on 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup> December 2024 Not Available on a Sunday

## Christmas Celebration Booking Form 2025

Name	
Telephone	
Email	
Date Requested	
Number of Guests	
Time Requested	

<u>Booking Notes</u>: Respectfully we require guests who wish to fetch a pram or buggy to inform us at the time of booking.

Deposit Paid	£	Card / Cash
Date Deposit Paid		

<u>Deposit Note</u>: £10 per head deposit is required at the time of booking. Card payment or cash only

### Menu Selection

Name	dnos	Prawn Cocktail	Farmhouse Pate	Brie Bites	Turkey	Beef	Brie Pizza	Stone Bass	Xmas Pudding	Lemon Meringue	Vegan Fudge Cake	Cheese
_												
_												

<u>Menu Notes</u>: Please advise us if you have any specific allergen requirements V=V= Vegetarian V=V= Vegan V=V= Of V=V= Of V=V= Of V= Of V