



## Starters

**Prawn & Melon Cocktail, Granary Bread GF\***

**Baked Camembert with Bacon & Honey, Ciabatta Bread GF\* V\***

**Apple & Parsnip Soup, Warm Bread GF\* VE**

**Goat's Cheesecake with Roasted Beetroot, Beetroot Puree, Dressing V**

**Beef & Horseradish Yorkshire Pudding Sliders, Red Wine Gravy**



## Mains

**Hand Carved Turkey with All The Trimmings** - Pigs in Blankets, Roasties, Yorkshire Pudding, Red Cabbage, Sprouts, Roasted Carrots, Green Vegetable Stuffing, & a Rich Gravy GF\*

**Festive Steak Burger** - Handmade 7oz Burger, Stuffing Base, Cranberry Sauce, Brie, a Pig in Blanket, Fries

**Oyster Mushroom En Croute, Roasted Carrots, Buttered Seasonal Vegetables & Rich Gravy V VE\***

**Pan Fried Cod, Jersey Royals, Vegetable Pesto & Rich Tomato Sauce GF**

**Braised Beef Short Rib, Carrot Puree, Mash, Buttered Greens, Red Wine Jus GF**

**Children's Turkey Dinner** - A smaller serving of our Hand Carved Turkey for little appetites - £12.50 GF\*



## Desserts

**Classic Christmas Pudding - Gluten Free & Vegan Versions Available, Brandy Sauce GF\* VE\***

**Terry's Chocolate Orange Tart, Vanilla Bean Ice Cream V**

**Vegan Winter Berry Eton Mess VE GF**

**Profiteroles, Chocolate & Baileys Sauce V**



*Full allergen information for our menu is available on request – please speak to a team member.*

**GF** = Gluten Free. **V** = Vegetarian. **VE** = Vegan. **\*\*** = Vegetarian/Vegan/Gluten Free Available, please ask.

*Please advise the team of any dietary requirements before ordering. All of our dishes are prepared in kitchens where gluten, nuts, and other allergens are handled - we cannot guarantee that any food item is completely free from traces of allergens due to the risk of unexpected cross contamination.*



# Festive Pre Order Form

All festive bookings are subject to a £5 per head deposit, refundable on attendance or cancellation within 48hrs.

Please use the notes section to make us aware of any allergens, as well as on arrival.  
Where dishes have been marked with \*, please specify for the allergen friendly version.

On Sundays we serve a festive themed Sunday Lunch during December - no pre ordering is required unless we ask, but please book in advance to avoid disappointment.

Name:..... Date & Time: .....

Contact Number:.....

Number of 2 Courses:..... Number of 3 Courses:.....

Starters	Number/ notes	Mains	Number/ notes	Desserts	Number/ notes
Prawn		Turkey		Christmas Pudding	
Camembert		Festive Burger		Christmas Pudding (with vegan cream) (VE)	
Soup		Mushroom En Croute		Christmas Pudding (GF)	
Goat's Cheesecake		Pan Fried Cod		Vegan Eton Mess (with vegan cream & meringue)	
Yorkshire Sliders		Beef Short Rib		Choc Orange Tart	
		Children's Dinner		Profiteroles	

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