



FESTIVE FAVOURITES



Celebrate the season with our delicious range of seasonal dishes, packed with Christmas flavours & festive favourites, available alongside our signature plates and classic dishes you know and love from our main menu.

PRAWN COCKTAIL ROYALE ~ King prawns & crayfish tails in a Cognac infused Marie Rose dressing over shredded iceberg & fennel salad finished with a grilled tiger prawn & crostini ~ **£8.50**

ROAST TURKEY ~ Goose fat roast potatoes, Brussels sprouts, carrot purée, pigs in blankets, stuffing, Yorkshire pudding, truffle honey roasted parsnips ~ **£18.95**

BEEF BOURGUIGNON ~ Buttermilk mashed potato, truffle honey roasted carrots & parsnips, finished with freshly grated horseradish ~ **£18.95**

FESTIVE BURGER ~ 7oz beef burger, pulled pork in gravy, sage & onion stuffing & a pig in blanket, served with triple-cooked chips & Stilton gravy for dipping ~ **£17.95**

FESTIVE SANDWICH ~ Roast turkey, sage & onion stuffing, gravy & cranberry sauce in a ciabatta roll with roast potatoes ~ **£15.95**

CHRISTMAS PUDDING ~ With brandy sauce ~ **£7.50**



ALLERGENS & INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc.) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. Adults need 2,000 kcals per day.

(v) - Vegetarian, (vgn) - Vegan