



CHRISTMAS MENU

Starters

*Chef's chicken liver and mushroom pate, seasoned with cabernet sauvignon, garlic and Thyme, served with warm toast. **G***

*Roasted tomato, lentil and Basil Soup, served with a wedge of brown bread and butter. **G V V***

Black pudding and a sage potato cake, with a pear compote and balsamic reduction.

*Medley of seasonal melon with a shot of mango and lime sorbet with passionfruit coulis. **G V***

*Bruschetta with crushed broad beans, feta with Greek yoghurt and caramelised red onion. **V***

Main Dishes

*Traditional roast turkey, pork and sage stuffing, pig in blanket and a rich gravy.**

*Chargrilled bacon chop with a blueberry and balsamic sauce. **

*Sweet potato and spinach tagine, with eastern inspired rice. **G V V***

*Smoked trout fillet, with a dill, lemon and almond butter. **

*Pot roasted beef brisket with caramelised onion and alchemist ale gravy. **

Desserts

Choose from our selection of christmas gateau, deep apple pie, Chocolate fudge cake, luxury ice creams or christmas pudding.

**These main dishes are served with mashed and roast potatoes, carrots and brussel sprouts.*

G Gluten Free **V** Vegetarian **V** Vegan

Light menu (Senior citizens only) 3 course £16.55

Standard meal 3 courses £23.95

Christmas eve Light menu (Senior citizens only) 3 course £18.55

Christmas eve standard 3 course £26.95

Opening times

Festive period Bar 11am -11pm, Food 12pm-9.30pm

Christmas eve Bar 11am -11pm, Food 12pm-9pm

Christmas day : Closed all day

Boxing day bar 12pm-9.30pm, Food 1pm-8pm (no bookings)

New years eve Bar 11am -11pm, Food 12pm-9pm (main menu, bookings available)

New years day bar 12pm-9.30pm food 1pm- 8pm (no bookings)

Festive menu runs from Monday 28th November till Friday 23rd December, bookings being taken Monday through to Friday exclusively for the Festive menu.

Your Festive party table will be decorated with balloons and crackers.

