





Festive menu runs from 27th November - 20th December Available Thursday - Saturday (pre book only) 2 courses £29.95 - 3 courses £39.95

Starters

Roasted squash, sweet potato & parsnip soup (V)
Served with grilled sourdough bread & butter

Chicken liver pate & cranberry, orange chutney Served with toasted brioche

Hummus with pine nuts, raisins & olives (VG)
Served with warm pitta bread

Mains

Bourbon glazed turkey breast

Served with maple glazed carrots, parsnips, brussel sprouts, pigs in blankets, roast potatoes, stuffing, gravy and a side of cranberry sauce

Pan fried salmon fillet

Served with hollandaise sauce, grilled asparagus & roast potatoes

Vegan sausage plait (VG)

Served with maple glazed carrots, parsnips, brussel sprouts, roast potatoes, gravy and a side of cranberry sauce

Desserts

Christmas pudding & brandy sauce

Bramley apple pie (GF) (VG)

Served with vegan vanilla ice cream

Baked maple & cinnamon pecan pears

Served with vanilla ice cream

Filter coffee/breakfast tea

A 10% service charge will be added to your bill **Please let us know if you have any dietary requirements.**

Booking form

Please fill in all your details and see a member of staff where your deposit will be taken. We require a £10 per person deposit which is non-refundable. Your booking will only be provisional until deposit is paid. Deposit and pre-order must be completed at least 14 days prior to your booking. We will do our best to accommodate any dietary requirements.

Name
Date
Time
Number of guests

Name	Dietary	Soup	Pate	Hummus	Turkey	Salmon	VG sausage	Xmas Pud	Apple Pie	Pears
Total										