

3 COURSES £29.95 2 COURSES £24.95

SPEAK TO A MEMBER OF THE TEAM TODAY

Festive menu

Starters -

Leek & Potato Soup

with warm bread (GFO)(V)(VV)

Pork, Chicken and Duck Terrine

with toasted brioche, chutney & side salad (GFO)

Prawn and Crab Cocktail

with brown bread and butter

Beetroot Falafel Salad

with hummus, toasted seeds and balsamic oil (V)(VV)

Main Course -

Roast Turkey

with pigs in blankets stuffing, seasonal vegetables, beef fat roast potatoes & gravy (GFO)

Seabass Fillet

with lemon & herb crumb butter served with roasted peppers, tender stem broccoli & dauphinoise potato (GFO)

Rump of Lamb

With minted lamb jus, served with fondant potato, roasted carrot, tender stem broccoli & wilted greens (GFO)

Vegetable Roast

with stuffing, seasonal vegetables, roast potatoes & gravy (V)(VV) (GFO)

10oz Ribeye Steak (+£6 supplement)

with chips, grilled tomato & mushroom & a choice or peppercorn or garlic mushroom sauce (GFO)

Desserts -

Traditional Christmas pudding with brandy sauce (VV) (GFO)

Festive Orange, Raspberry & Cointreau Trifle

Malibu & Coconut Panna Cotta with Mango Salsa (GFO)

Sticky Toffee Pudding

with butterscotch sauce, served with banana ice cream

Welsh Cheese Slate

with grapes, fig chutney & artisan biscuits (GFO)

(VV) - vegan option available, please state when ordering (GFO) - gluten free option available, please state when ordering