

# FESTIVE MENU

*All dishes are Gluten Free or can be adapted to be Gluten Free  
-please ask your server*

## STARTERS

*Beer Battered Brie Wedge (v) - served with Cranberry & Port Chutney*

*Prawn Cocktail - in a tangy Marie Rose sauce on a bed of crisp lettuce*

*Home made Salmon Pate - served with warm toast & lemon chutney*

*Soup of the day (v) - served with a crusty roll & butter*

## MAINS

### *Traditional Roast Turkey*

*Tender, succulent roast turkey served with all the classic trimmings,  
including pigs-in-blankets, stuffing, and rich gravy*

### *Festive Wrapped Chicken*

*Chicken breast wrapped in smoky streaky bacon, generously filled  
with a classic sage & onion stuffing*

### *The Ultimate Festive Burger*

*A juicy beef burger topped with melted cheese, cranberry sauce,  
and a festive pig-in-a-blanket*

*\*Choose Halloumi Festive Burger for Vegetarian Option*

### *Cranberry & Root Vegetable Nut Roast (v)*

*Our hearty, homemade vegetarian roast packed with seasonal  
root vegetables and sweet, tangy cranberries*

## SIDES

*£5 each*

*5 x Pigs in Blankets*

*Buttered Bacon & Chestnut Brussels*

*Extra Roast Potatoes (v)*

*Honey Roasted Parsnips(v)*

## DESSERTS

*Mince Pies & Ice Cream/Cream*

*Xmas Pudding & Brandy Custard*

*Xmas Crumble & Custard*

*Yule Log & Ice Cream*

*Xmas Cheese Board +£2*

**TWO COURSES - £29.95**

**THREE COURSES - £34.95**

*Pre Order Required*

*Steve, Penny & The Team wish you all a Merry Christmas!*

