



December's festive menu
Celebrate with a festive feast
Served from 2nd - 24th December

STARTERS

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| Garlic and herb marinated olives | £3.95 |
| Freshly baked ciabatta with balsamic and olive oil | £3.60 |
| Homemade soup with freshly baked ciabatta bread | £5.85 |
| Salmon, cream cheese and horseradish mousse with bruschetta | £7.25 |
| Breaded whitebait on baby gem with a chilli and lime mayonnaise | £6.00 |
| Stilton, goats cheese, cheddar, caramelised onion and pine nut tartlet | £6.50 |
| Duck, pork and orange terrine with apricot and ginger chutney | £7.25 |

FESTIVE SPECIALS

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| Lamb and minted pea croquettes, seasonal vegetables and a red wine jus | £14.95 |
| Turkey ballotine, sausage and sage stuffing, fondant potato, roasted parsnips, carrots, pan fried brussel sprouts with pancetta and gravy | £13.95 |
| Chilli butter roasted salmon fillet, ginger and coriander rice, mixed salad | £13.95 |
| Vegetarian Christmas dinner - meat free patty, potato, brussels, roasted parsnips, carrots, gravy | £13.45 |

PUB CLASSICS

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| Beef burger, brioche, cheddar, chilli jam, baby gem, mayo, tomato, red onion, coleslaw and chips | £13.20 |
| Homemade beef, mushroom and ale pie, mashed potatoes or chips, vegetables (add stilton £1) | £13.75 |
| Sugar baked ham, fried eggs, chunky chips and mixed salad | £11.95 |
| Beer battered haddock with chunky chips, crushed peas and tartare sauce | £13.50 |
| Butternut squash, spinach and parmesan risotto | £12.95 |
| Wholetail scampi, chunky chips, salad garnish and tartare sauce | £12.60 |
| 8oz, 36 day aged Aberdeen angus sirloin steak, chunky chips, mushroom sauce, salad garnish | £19.95 |
| Vegan burger, caramelised onion chutney, pickled carrots, charred beef tomato and chunky chips | £13.95 |

DESSERTS

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| Homemade chocolate brownie, chocolate and salted caramel sauce with vanilla ice-cream | £6.35 |
| Homemade Christmas pudding with brandy sauce | £6.30 |
| Hot chocolate chip and orange pudding with vanilla ice-cream | £6.50 |
| A trio of cheese with biscuits and caramelised red onion marmalade | £8.95 |
| Caramelised lemon tart with pouring cream | £6.45 |
| Warm raspberry and almond tart with vanilla ice-cream | £6.50 |
| A trio of dairy ice-creams with rossini curl wafers | £4.95 |



Boxing Day Menu



Taking reservations 12 noon, 2pm and 4pm

STARTERS

Homemade soup with freshly baked ciabatta bread
Salmon, cream cheese and horseradish mousse with bruschetta
Breaded whitebait on baby gem with a chilli and lime mayonnaise
Stilton, goats cheese, cheddar, caramelised onion and pine nut tartlet
Duck, pork and orange terrine with apricot and ginger chutney

MAIN COURSES

Beef burger, brioche, cheddar, chilli jam, baby gem, mayo, tomato, red onion, coleslaw and chips
Homemade beef, mushroom and ale pie, mashed potatoes or chips, vegetables
Butternut squash, spinach and parmesan lasagne with mixed salad
Wholetail scampi, chunky chips, salad garnish and tartare sauce
Vegan burger, caramelised onion chutney, pickled carrots, charred beef tomato and chunky chips
Chilli butter roasted salmon fillet, ginger and coriander rice, mixed salad
Homemade chicken jalfrezi, rice and salad garnish
Sugar baked ham, two eggs and chips with mixed salad

DESSERTS

Homemade chocolate brownie, chocolate and salted caramel sauce with vanilla ice-cream
Homemade Christmas pudding with brandy sauce
Hot chocolate chip and orange pudding with vanilla ice-cream
Caramelised lemon tart with pouring cream
Warm raspberry and almond tart with vanilla ice-cream
A trio of cheese with biscuits and caramelised red onion marmalade (£2.50 supplement)

2 courses £21.50 3 courses £27.50

**** THE STAFF ARE MORE THAN WILLING TO PROVIDE ADVICE ON FOOD ALLERGENS ****

