

'TIS ^{THE} FESTIVE MENU

SERVED FROM FRIDAY 29TH NOV 2024
2 COURSE £24.95, 3 COURSE £28.95
CHILDREN 2 COURSE £12.50, 3 COURSE £14.50
£10PP DEPOSIT TO GUARANTEE BOOKING

TO START

Potted duck liver & Cointreau pâté, toasted bloomer bread and cranberry sauce
Creamy Winter vegetable soup, herb croutons, warm bread and butter * (VGA)
Prawn & avocado cocktail, Marie Rose sauce, lemon and granary bread *
Oyster mushroom fritters on flour tortilla with houmous and
roast garlic & herb mayonnaise (VG)

MAIN COURSE

Festive roast turkey, pigs in blankets, sage & onion stuffing, roast potatoes,
seasonal vegetables, Yorkshire pudding and turkey gravy *
Slow braised shin of British beef, creamy horseradish mash, glazed carrots,
Yorkshire pudding and JW Lees ale gravy *
Pan fried fillet of sea bass, parsley buttered baby potatoes, wilted spinach,
Prosecco & lemon cream sauce (NGCI)
Beetroot Wellington, beetroot, onion & soya mince wrapped in puff pastry,
roast potatoes, seasonal vegetables and vegan gravy (VG)

FESTIVE SIDES £3.95

Festive roasties (V/NGCI)
Pigs in blankets
Baked cauliflower cheese (V/NGCI)

PUDDINGS

Christmas pudding, brandy sauce and whipped Chantilly cream
Glazed vanilla crème brûlée, shortbread crumb and Baileys ice cream *
Rich chocolate tart with mulled berries (VGA)
British cheese board, biscuits, apple, celery and
Plum Pudding ale chutney * (+£2 supplement)

This Christmas, JW Lees and

Coca-Cola

are offering buy one get one
free on Coke Icon bottles for
designated drivers.

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, * Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu. Our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones.

'TIS ^{THE} CHILDRENS FESTIVE MENU

SERVED FROM FRIDAY 29TH NOV 2024
2 COURSE £12.50, 3 COURSE £14.50
£10PP DEPOSIT TO GUARANTEE BOOKING

TO START

Creamy Winter vegetable soup,
herb croutons, warm bread and butter * (VGA)

Prawn cocktail,
Marie Rose sauce, lemon and granary bread *

Houmous, carrot & celery sticks
served with red pepper & tomato relish (VG)

MAIN COURSE

Festive roast turkey,
all the traditional trimmings, roast potatoes,
seasonal vegetables and turkey gravy *

Grilled pigs in blankets,
Yorkshire pudding, creamy mash and gravy

Grilled fillet of sea bass,
parsley buttered baby potatoes, garden peas and lemon cream sauce

Baked tofu and vegan sausage,
roast potatoes, seasonal vegetables and vegan gravy (VG)

PUDDINGS

Sticky toffee pudding
with toffee sauce or custard

Rich chocolate tart (VGA)

Santa's ice cream sundae,
layers of vanilla ice cream with chocolate sauce,
marshmallows and whipped cream



Full range of soft drinks
available at the bar

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