



Festive Menu 2021

Served Tuesdays to Saturdays 12noon-2pm and 6pm-8.30pm

£24.95 for 3 Courses

£17.95 for 2 Courses

£11.95 for 1 Course

Add a Filter Coffee for £1.20 extra

STARTERS

Leek and Potato Soup (GF) with Crusty Bread (VG)

Duck Liver Parfait (GF) with Melba Toast and Cumberland Sauce

Ben Nevis Mushroom: Field Mushroom Baked in Stilton and Cream (GF) topped with Breadcrumbs (VG)

Sourdough Bruschetta topped with Marinated Tomatoes, Cucumber and Red Onion (V)

MAINS

Roast Crown of Turkey with a Chestnut and Sausage-meat Stuffing

Roast Sirloin of Beef with a Homemade Yorkshire Pudding

Roast Leg of Lamb

Pan-fried Hake with Ratatouille and baby potatoes (GF, VG)

Mediterranean Vegetable and Butterbean Pie (V)

*Main courses are served with Seasonal Vegetables, Braised Red Cabbage, Roasted Potatoes, and a Rich Gravy.
Gluten Free and Vegan Gravy available*

DESSERTS

Christmas Pudding with Brandy Sauce

Mincemeat and Ice-cream Filo Parcel

Cranberry and Orange Frangipane

Praline, Chocolate and Chestnut Torte

Tropical Fruit Tart (V)

Please notify us of any allergies or dietary preferences on the meal pre-order

Gluten Free bread can be provided as an alternative

Meal Pre-order is due a minimum of 1 week before table reservation date.

Deposit of £5.00 per person due before 1st December.

(GF=GLUTEN FREE, V=VEGAN, VG=VEGETARIAN)