

FESTIVE MENU

Served Monday to Saturday from 11:30am between 1st and 23rd December

Main course with a tea or coffee £22.00

2 courses with a tea or coffee £28.00

MAIN COURSES

- **Hand-Carved Festive Turkey (GFO)**

Succulent, hand-carved crown of turkey served with herb-roasted potatoes, maple-roasted carrots and parsnips, Yorkshire pudding, pigs in blankets, pork, sage and onion stuffing, cauliflower cheese, Brussels sprouts and gravy.

- **Pan-Seared Seabass (GF)**

Two pan-seared seabass fillets served with sauteed potatoes, creamed Savoy cabbage, maple-roasted carrots and parsnips, and a lemon and tarragon butter.

- **Beetroot Wellington (VG)**

Roasted beetroot and seasoned soya mince, enriched with onion and garlic and encased in golden puff pastry. Served with herb-roasted potatoes, maple-roasted carrots and parsnips, red cabbage, Brussels sprouts and gravy.

DESSERTS

- **Classic Christmas Pudding (GF/VGO)**

A rich, traditionally spiced Christmas pudding bursting with plump, vine-ripened fruits and aromatic spices. Served with warm brandy sauce or fresh pouring cream.

- **Orchard Apple & Cinnamon Crumble (GF)**

Tender slow-baked apples infused with a warming hint of sweet cinnamon and topped with a generous layer of buttery, golden-baked crumble. Served with velvety custard or pouring cream.

- **Salted Caramel & Profiterole Sundae**

Choux pastry profiteroles bursting with sweet cream, layered through an indulgent sundae of vanilla bean ice cream and laced with decadent warm salted caramel and chocolate sauces.

SENIOR CITIZEN SPECIAL

Smaller portions for guests aged over 60 with a lighter appetite.

Main course with a tea or coffee £18.00

2 courses with a tea or coffee £22.00

Choose from:

MAIN: Hand-Carved Festive Turkey **OR** Beetroot Wellington

DESSERT: Classic Christmas Pudding **OR** Orchard Apple & Cinnamon Crumble

GFO Gluten free on request

GF Gluten free

V Vegetarian

VG Vegan

VGO Vegan on request