

FESTIVE MENU

3 courses including a festive cracker

ADULT
£9.99

CHILD ★
(under 10 years)

£6.49

Available Monday to Saturday, 15th November – 30th December 2018,
excluding Christmas Day and Boxing Day

★ STARTERS ★

BEER BATTERED MUSHROOMS* **V**

With your choice of BBQ & cranberry dip or Ranch dressing

TOMATO AND BASIL SOUP **VE** ★

Served with brown bread

PRAWN COCKTAIL ★

Prawns, crisp baby gem lettuce and seafood sauce with brown bread & butter and a lemon wedge

SOUTHERN FRIED CHICKEN WAFFLE ★

Three strips of chicken breast fillet coated in a southern fried crumb, served with Belgian waffle pieces and maple flavour syrup for dipping

★ MAINS ★

YOUR CHOICE FROM THE CARVERY ★

PARSNIP TART WITH CHEDDAR PASTRY **V** ★

A maize pastry crown stuffed with a parsnip, spinach & leek mix combined in a rich cheese sauce and topped with a herbed breadcrumb

NUT ROAST# **VE**

A vegan root julienne of vegetables with pockets of apricot, cranberries, sage & speckles of chopped cashews topped with a mixed seed, walnut, flaked almond & cranberry granola topping

*HELP YOURSELF TO STEAMED OR ROASTED VEG, POTATOES, STUFFING AND GRAVY.
IF YOU ARE A VEGAN, PLEASE ASK OUR CHEF FOR PLAIN STEAMED VEGETABLES.*

★ PUDDINGS ★

HOMEMADE EVES' PUDDING **V** ★

Baked in house and served with custard

CHRISTMAS PUDDING* **V**

Made with almonds. Served with brandy sauce or custard

CHOCOLATE & ORANGE STACK ★

A rich chocolate chip cookie base, smothered with orange rippled chocolate mousse, a layer of rich chocolate sauce, lashings of orange chocolate and hand finished with flecks of gold

BAILEYS® IRISH CREAM PROFITEROLES* **V**

Drizzled with toffee fudge sauce and garnished with mint

COCONUT MILK SORBET **VE**

Garnished with a sprig of mint

★ Available for children

Dairy ice cream is also available for children

*Made with alcohol and cannot be served to children

#Cannot be served to children due to nut content