



# CHRISTMAS MENU 2019

**2 Courses £14.95**

**3 Courses £18.95**

Please make us aware when making your menu choices of any dietary requirements.

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## STARTERS

**Winter Vegetable Broth (GF & Vegan)**

Served with a warm ciabatta & butter

**Feta Cheese Salad**

½ baby gem lettuce, feta cheese, cherry tomatoes, caesar dressing & crispy onions

**Chicken Liver Pâté**

Served with melba toast, red onion chutney & salad garnish

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## MAINS

**Traditional Roasted Turkey**

Served with roasted potatoes, pigs in blankets, roasted parsnip, seasonal vegetables, stuffing, yorkshire pudding & our gravy

**Slow Roasted Belly Pork**

Served with roasted potatoes, pigs in blankets, roasted parsnip, seasonal vegetables, stuffing, yorkshire pudding & our gravy

**Sweet Potato, Cashew & Apricot Chutney Tart (GF & Vegan)**

Served with roasted potatoes, seasonal vegetables, roasted parsnips, stuffing, yorkshire pudding & vegan gravy

## DESSERTS

**Traditional Christmas Pudding**

(also available as GF & Vegan)

Served with brandy sauce

**Lemon Tart (GF)**

Served with raspberry coulis

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## TO FINISH

**Traditional Mince Pies**

## NEW YEARS EVE 2019

**Tuesday 31st December 2019**

8pm till 2am

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**Live Band - Fall Together**

Back by popular demand!

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**Fireworks to see in the New Year**

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**Pork & Stuffing Batches**

(Let us know of any dietary requirements at time of buying tickets)

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**Ticket only event**

£17.50 per ticket

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