FESTIVE MENU AVAILABLE FROM 12TH NOVEMBER | PRE-ORDER ONLY 2 COURSES: £19.95 | 3 COURSES: £22.95

STARTERS

CARAMELISED WINTER VEGETABLE SOUP (V)
With a hint of maple-flavoured syrup, served with bloomer bread

PRAWN COCKTAIL (GF*)
Prawns in a cocktail sauce on baby gem, served with bloomer bread

PORK & CHICKEN LIVER PÂTÉ
With a hint of cider and mustard, served with toasted bloomer bread and a fig, balsamic, date & cranberry chutney

CHORIZO BUBBLE & SQUEAK
Savoy cabbage & potato cake, topped with pan-fried chorizo, a free-range poached egg and smoked Hollandaise sauce

MAINS

HAND-CARVED ROAST TURKEY (GF*)
With goose fat roast potatoes, glazed carrots, Brussels sprouts, kale, braised red cabbage, sage & onion stuffing, pig-in-blanket, Yorkshire pudding and gravy

SLOW-COOKED RIB OF BEEF
(£2 supplement per person)
Served on the bone, with goose fat roast potatoes, Yorkshire pudding, glazed carrots, Brussels sprouts, kale, braised red cabbage and a rich red wine sauce

ROYAL FESTIVE BURGER
Beef burger topped with a British pork & cracked black pepper burger, streaky bacon and melted Brie, with skin-on fries

SMOKED SALMON TART
In a chive & red onion pastry case, served with fine beans, savoy cabbage & potato cake, a free-range poached egg, poached salmon and smoked Hollandaise sauce

ROASTED DUCK BREAST (GF*)(N)
Marinated in soy & sesame and served with roast potatoes, kale, roasted red onion and a rich red wine sauce

FESTIVE NUT ROAST (V)(N)
Butternut squash, sweet potato and cashew nuts, served with roast potatoes, Yorkshire pudding, glazed carrots, Brussels sprouts, kale, braised red cabbage and vegetarian gravy

DESSERTS

HONEYCOMBED CHEESECAKE (V)
With honeycomb chocolate pieces, whipped double cream and toffee sauce

SORBET AND FRESH FRUIT (V)
With raspberries, strawberries and black cherry compote

CHRISTMAS PUDDING (V)
With brandy sauce

TRIPLE-CHOCOLATE BROWNIE (V)
Served warm with chocolate ice cream and chocolate sauce

CHEESE AND BISCUITS (V)
(£1 supplement per person)
Somerset Brie, Stilton® and mature Cheddar with a fig, balsamic, date & cranberry chutney and grapes

For allergen advise please speak to a member of staff. (V) = *vegetarian* (N) = *contains nuts*