

**PUBS FESTIVE MENU**  
**2 courses 25.95 3 courses 29.95**  
**(children 2 courses 12.95, 3 courses 14.95)**

Available from 24<sup>th</sup> November to 30<sup>th</sup> December

£10PP NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE YOUR BOOKING FOR PARTIES OF 8+  
PRE-ORDERS REQUIRED 7 DAYS BEFORE ARRIVAL

**TO START**

Creamy leek & potato soup, herb croutons, warm bread and butter \* (VGA)

Smooth chicken liver pâté, Plum Pudding ale & apple chutney and toasted bloomer bread

Prawn & avocado cocktail, Marie-Rose dressing, lemon and granary bread \*

Mushroom arancini, roast garlic mayonnaise and pickled cucumber salad (VG)

**MAINS**

Pan fried seabass fillet, sautéed potatoes, buttered spinach with a creamed white wine, prawn & chive sauce (NGCI)

Festive roast turkey, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables, Yorkshire pudding and turkey gravy \*

Slow braised feather blade of beef, horseradish mash, chantenay carrots, button mushroom, baby onion & red wine gravy and Yorkshire pudding \*

Butter bean, butternut squash & Quorn casserole topped with puff pastry, with roast potatoes and seasonal vegetables (VG)

**FESTIVE SIDES**

Roasties (V) 4.95

Pigs in blankets 4.95

Cauliflower cheese bake (NGCI) 4.95

**PUDDINGS**

Christmas pudding, brandy sauce and whipped Chantilly cream

Baked apple, cinnamon & toffee crumble with custard

Rich chocolate tart, mulled berries and vanilla ice cream (VGA)

British cheese board with biscuits, apple, celery and Plum Pudding ale & apple chutney \*

**PUBS CHRISTMAS DAY**  
**84.95 (children 34.95)**

£15PP NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE YOUR BOOKING  
FULL PAYMENT AND PRE-ORDERS REQUIRED BY 1<sup>ST</sup> DECEMBER

**TO START**

Creamed woodland mushroom, herb croutons, tarragon crème fraîche, warm bread and butter \*  
(VGA)

Prawn & queenie scallop cocktail, Marie-Rose sauce, lemon and granary bread \*

Pulled chicken & smoked ham hock terrine, fig & shallot chutney and toasted sourdough

Potato gnocchi tossed in a Greek white cheese, topped with spring onions, shaved chestnuts and crispy  
sage leaves (VG)

**MAINS**

Lemon baked seabass fillets, garlic prawns, lemon hollandaise sauce, dauphinoise potatoes and  
buttered seasonal greens (NGCI)

Roast turkey breast, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables,  
Yorkshire pudding, cranberry sauce and turkey gravy \*

Roast Sirloin of beef, roast potatoes, mash, seasonal vegetables, Yorkshire pudding, horseradish sauce  
and a caramelised onion & malbec sauce \*

Lentil, almond & butternut squash Wellington, roast potatoes, mash, seasonal vegetables and vegan  
gravy (VG)

**PUDDINGS**

Christmas pudding, brandy sauce and clotted cream ice cream

White chocolate crème brûlée, raspberry ripple ice cream and shortbread crumb \*

Passionfruit cheesecake, caramelised clementines and blood orange sorbet (VG)

British cheese board with biscuits, apple, celery and Plum Pudding ale & apple chutney \*

Freshly brewed coffee and warm mince pie

## **CARVERY FESTIVE MENU**

**2 courses 19.95 3 courses 24.95**

**(children 2 courses 12.95, 3 courses 14.95)**

Available from 24<sup>th</sup> November to 30<sup>th</sup> December

£10PP NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE YOUR BOOKING FOR PARTIES OF 8+  
PRE-ORDERS REQUIRED 7 DAYS BEFORE ARRIVAL

### **TO START**

Creamy winter vegetable soup, herb croutons, warm bread and butter \* (VGA)

Prawn & avocado cocktail, Marie-Rose dressing, lemon and granary bread \*

### **FESTIVE CARVERY**

A selection of hand carved roast topside of beef, honey glazed ham and sage roasted turkey breast with traditional trimmings, seasonal vegetables, creamed mash, roast potatoes, bottomless gravy and unlimited Yorkshire puddings \*

Butter bean, butternut squash & Quorn casserole topped with puff pastry, with roast potatoes and seasonal vegetables \* (VG)

### **PUDDINGS**

Steamed Christmas pudding and brandy sauce

Chocolate brownie, chocolate sauce and vanilla ice cream (NGCI)

## **CARVERY CHRISTMAS DAY**

**69.95 (children 34.95)**

£15PP NON-REFUNDABLE DEPOSIT REQUIRED TO SECURE YOUR BOOKING  
FULL PAYMENT AND PRE-ORDERS REQUIRED BY 1<sup>ST</sup> DECEMBER

### **TO START**

Creamy leak & potato soup with herb croutons, warm bread and butter \* (VGA)

Prawn & queenie scallop cocktail, Marie-Rose sauce, lemon and granary bread \*

Pulled chicken & smoked ham hock terrine, fig & shallot chutney and toasted sourdough

Mushroom arancini, roast garlic mayonnaise and pickled cucumber salad (VG)

### **MAINS**

#### **From the carvery**

A selection of fresh hand carved roasts served with seasonal vegetables, roast potatoes, dauphinoise potatoes and Yorkshire puddings. Choose from...

Roast turkey breast, sage & onion stuffing, pigs in blankets, cranberry sauce and turkey gravy \*

Roast Sirloin of beef with caramelised onion & malbec sauce \*

Honey & mustard baked ham with glazed pineapple

#### **From the kitchen**

Lemon baked seabass fillets, garlic prawns, lemon hollandaise sauce, dauphinoise potatoes and buttered seasonal greens (NGCI)

Lentil, almond & butternut squash Wellington, roast potatoes, mash, seasonal vegetables and vegan gravy (VG)

### **PUDDINGS**

Christmas pudding, brandy sauce and clotted cream ice cream

White chocolate crème brûlée, raspberry ripple ice cream and shortbread crumb \*

Passion fruit cheesecake, caramelised clementines and blood orange sorbet (VG)

British cheese board with biscuits, apple, celery & Plum Pudding ale & apple chutney \*

Freshly brewed coffee and warm mince pie