FESTIVE MENU

AVAILABLE FROM THE 04TH – 30TH DECEMBER 2026

BAKED BRIE £8.95
Wedges of Brie coated in breadcrumbs and deep fried,
served with a cranberry sauce dip.

FESTIVE STYLE PATÉ & OAT CAKES £8.95
Served with a tomato, red onion and port chutney.

PRAWN COCKTAIL £9.95
Tiger tail prawns with Marie Rose, on lettuce leaves sprinkled with
Paprika and served with Artisan bread.

ROASTED BUTTERNUT SQUASH & ROSEMARY SOUP £6.95
Served with Artisan bread.

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ROAST TURKEY £23.95
Roast turkey breast stuffed with pork mince, sage and cranberries.
Served with all the festive trimmings.

ROASTED SALMON £23.95
Honey glazed fillet of fresh salmon, served on a creamy butternut squash puree with seasoned roasted Rosemary potatoes and asparagus wrapped in Parma ham.

DUCK BREAST £23.95
Pan seared, served with a brandy & cherry sauce, sweet potato mash and braised red cabbage.

MUSHROOM TORTELLONI £18.95
Cooked in a chunky mushrooms and creamy Diane sauce.

FESTIVE STEAK DIANE

Premium quality char-grilled steak of your choice, topped with chunky mushrooms and creamy Diane sauce. Served with onion rings, tomato and French fries.

SIRLOIN	RIB-EYE	FILLET	T-BONE
£33.95	£40.95	£42.95	£42.95

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BANOFFEE SUNDAE £8.45
Vanilla and toffee ice creams crushed biscuits, caramel sauce, banana slices and whipped cream.

TRADITIONAL CHRISTMAS PUDDING £8.75
Served with whipped brandy cream or vanilla ice cream.

MINCE PIES £8.75
Served with vanilla ice cream or creamy custard.

HOME-MADE SORBET £8.45