



CHRISTMAS SET MENU

from £26.95

2 or 3 Course Lunch / 3 Course Dinner



SHARING STARTERS

Served family-style on sharing boards, for everyone at the table to dig in to

KOREAN FRIED CHICKEN
in spicy gochujang and fresh coriander (GF)

Share the joy!

PIGS IN BLANKETS
in cranberry glaze

HOUMOUS
with spice-roasted chickpeas, crispy
chilli oil and garlic flatbread (VG/GFO)

FRIED CAMEMBERT BITES
Crispy, panko-coated camembert with onion
marmalade and saffron aioli (V/GF)

MAINS

Our Famous

TURKEY HANGING KEBAB

Roast turkey, stuffing and pigs in blankets with a cranberry glaze, served with all the trimmings and house gravy

PAN-FRIED SEABASS

with herby mash, cavolo nero and roasted cherry tomatoes, served with a prosecco cream sauce (GF)

8oz SIRLOIN STEAK +5.00

served with vintage cheddar & beef dripping dauphinois potato and red wine jus

MUSHROOM BOURGUIGNON PIE

served with crisp garlic & herb roasted potatoes, braised red cabbage, Brussels sprouts and gravy (VG/GF)



PUDDINGS

STICKY TOFFEE PUDDING

with butterscotch sauce and gingerbread ice cream (V/GF)

MILLIONAIRE'S BROWNIE

Decadent chocolate brownie with vanilla ice cream, fudge pieces, crushed honeycomb and chocolate butterscotch sauce (V)

FESTIVE CHEESECAKE

Classic vanilla cheesecake served with a mulled wine & spiced winter berry coulis and candied orange (VG)



If you have any allergies or intolerances, please speak to our team. You can view allergen and calorie information by scanning the QR code. Our dishes are prepared in areas where allergenic ingredients are stored and handled.

We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free. Items cooked in our fryers cannot be separated from allergenic ingredients and cross contamination may occur, including the Soya Bean Oil used in the cooking process. All our Parmesan is vegetarian.

(VG) Vegan (V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option Available





DATES & PRICES

Prices vary by date

	MON	TUE	WED	THUR	FRI	SAT	SUN
			<u>19TH NOV</u>	<u>20TH NOV</u>	<u>21ST NOV</u>	<u>22ND NOV</u>	<u>23RD NOV</u>
2 Courses	<u>17TH NOV</u>	<u>18TH NOV</u>	£26.95	£26.95	£26.95	£26.95	£26.95
3 Courses			£34.95	£34.95	£34.95	£34.95	£34.95
	<u>24TH NOV</u>	<u>25TH NOV</u>	<u>26TH NOV</u>	<u>27TH NOV</u>	<u>28TH NOV</u>	<u>29TH NOV</u>	<u>30TH NOV</u>
2 Courses	£26.95	£26.95	£26.95	£31.95	£31.95	£31.95	£26.95
3 Courses	£34.95	£34.95	£34.95	£39.95	£39.95	£39.95	£34.95
	<u>1ST DEC</u>	<u>2ND DEC</u>	<u>3RD DEC</u>	<u>4TH DEC</u>	<u>5TH DEC</u>	<u>6TH DEC</u>	<u>7TH DEC</u>
2 Courses	£26.95	£26.95	£31.95	£34.95	£34.95	£34.95	£31.95
3 Courses	£34.95	£34.95	£39.95	£43.95	£43.95	£43.95	£39.95
	<u>8TH DEC</u>	<u>9TH DEC</u>	<u>10TH DEC</u>	<u>11TH DEC</u>	<u>12TH DEC</u>	<u>13TH DEC</u>	<u>14TH DEC</u>
2 Courses	£26.95	£31.95	£34.95	£34.95	£34.95	£34.95	£31.95
3 Courses	£34.95	£39.95	£43.95	£43.95	£43.95	£43.95	£39.95
	<u>15TH DEC</u>	<u>16TH DEC</u>	<u>17TH DEC</u>	<u>18TH DEC</u>	<u>19TH DEC</u>	<u>20TH DEC</u>	<u>21ST DEC</u>
2 Courses	£26.95	£31.95	£34.95	£34.95	£34.95	£34.95	£26.95
3 Courses	£34.95	£39.95	£43.95	£43.95	£43.95	£43.95	£34.95
	<u>22ND DEC</u>	<u>23RD DEC</u>	<u>24TH DEC</u>	Merry Christmas!	<u>26TH DEC</u>	<u>27TH DEC</u>	<u>28TH DEC</u>
2 Courses	£26.95	£26.95	£26.95		A La Carte Menu	A La Carte Menu	A La Carte Menu
3 Courses	£34.95	£34.95	£34.95				
	<u>29TH DEC</u>	<u>30TH DEC</u>	<u>31ST DEC</u>	<u>1ST JAN</u>	<u>2ND JAN</u>	<u>3RD JAN</u>	<u>4TH JAN</u>
	A La Carte Menu	A La Carte Menu	NYE Set Menu	A La Carte Menu	A La Carte Menu	A La Carte Menu	A La Carte Menu

Two courses (main and pudding) available 11am to 4.45pm.*

Three courses available 11am to 10pm.

**Please note, last sitting is 2pm. Available all day on Monday.*