



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

