

FESTIVE MENU

November 29th – December 23rd

Starters

Homemade Soup of the day £7.25

Melon and Sorbet £7.50

Chicken Liver Pate served with Plum Chutney and Melba Toast £8.50

Classic Prawn Cocktail £9.00

Smoked Salmon with Capers and Wholegrain Bread & Butter £9.75

Warm Breaded Brie Served with Cranberry Sauce £8.50



Main Courses

Roast Turkey, Chipolata, Stuffing, Roast Potatoes and Vegetables £18.50

Fillet of Salmon served with Hollandaise Sauce, Potato cake and Vegetables £17.50

Medley of Seafood in a White Wine and Herb Sauce topped with Creamed Potatoes
and Served with a selection of Vegetables £18.50

Confit duck leg Served on Mash with Vegetables & Cranberry sauce £19.25

Our own Beer Battered Fish and Chips Served with Peas and Tartare Sauce £15.95

Butternut Squash, Spinach, Red Onion and Goats Cheese Wellington Served with
New Potatoes and Vegetables, Tomato & Olive Sauce £15.75 (V)

Mushroom, Spinach and Chickpea Curry Served with Rice & Naan Bread £15.25 (V)



Desserts

Selection of Desserts including Christmas Pudding £8.00

Assorted Ice Creams and Sorbets - 3 Scoops £7.25

Choice of 3 Local Cheeses £9.75 or all 5 £12.75

Food Allergens and Intolerance

If you have an allergy or any intolerance we can adjust some of the dishes on the menu. Please speak to one of our team about your requirements. We must point out that many of the dishes prepared in our kitchen contain dairy, nuts, flour and other allergenic ingredients and cannot guarantee that any of our food is completely allergen free.