

SET MENU

2 COURSES £33 | 3 COURSES £43 PP

STARTERS

AVOCADO, PRAWN & POMEGRANATE SEED COCKTAIL

Shredded lettuce, cherry tomatoes, marie-rose sauce,
zest of lemon & buttered artisan bread (v)

CHICKEN LIVER PATE

pickles, cornichons & melba toast

CHILLED GAZPACHO SOUP

Garnished with garlic croutons (ve)

MAIN COURSES

TRADITIONAL ROAST TURKEY

pigs in blanket, peas & carrots, brussel sprouts, parsnips,
herb roasted potatoes, stuffing & our rich gravy

MINUTE STEAK ROAST

pigs in blanket, peas & carrots, brussel sprouts, parsnips,
herb roasted potatoes, stuffing & our rich gravy

CHRISTMAS SMASHED BEEF BURGER

Served on stuffing, topped with stilton, cranberry sauce
served in a warm brioche style bun with a pig in a blanket
skewer & french fries

TRADITIONAL FISH & CHIPS WITH SCAMPI BITES

Battered cod & chips with whole tail scampi bites with
tartare sauce, mushy peas & lemon wedge

VEGAN WELLINGTON

Puff pastry wellington slice filled with butternut squash,
chickpeas, potato, carrots, walnuts with herb roasted
potatoes, peas, carrots & cranberry sauce (ve)

DESSERTS

TRADITIONAL BRANDY INFUSED CHRISTMAS PUDDING

Traditional Brandy Infused Christmas Pudding
served with vanilla ice cream (v)

BOOZY WINTER FRUIT COCKTAIL

Mixed fruits marinated in Grand Marnier & served with
a scoop of vanilla ice cream (ve)

LOTUS BISCOFF CHEESECAKE

with vanilla ice cream