

'TIS THE FESTIVE PRIX FIXE

2 courses 19.95 | 3 courses 24.95

Served all day Monday to Thursday from 24th November to 23rd December

TO START

Creamy leek & potato soup, warm bread and butter ★ (VGA)

Prawn & avocado cocktail, Marie-Rose sauce, lemon and granary bread ★

Pulled chicken & smoked ham hock terrine, caramelised fig chutney and toasted sourdough

Mushroom arancini, cauliflower puree and pickled cucumber & hazelnut salad (VG)

MAINS

Grilled fillet of seabass, sautéed potatoes, buttered greens, white wine & parsley cream (NGCI)

Roast turkey breast, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables,
Yorkshire pudding, cranberry sauce and turkey gravy ★

Slow braised shin of beef, parsnip mash, chantenay carrots, fondant potato,
button mushroom, baby onion & red wine gravy (NGCI)

Butter bean, squash & Quorn casserole topped with puff pastry, with roast potatoes
and seasonal vegetables (VG)

PUDDINGS

Christmas pudding, brandy sauce and whipped Chantilly cream

Apple & apricot compote, honey & oat crumble topping with clotted cream ice cream (VGA)

Glazed white chocolate crème brûlée (NGCI)

Warm mince pie, custard and mince pie ice cream

This Christmas, JW Lees and

Coca-Cola

are offering buy one get one
free on Coke Icon bottles for
designated drivers.

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, ★ Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu. Our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones.

