



Christmas 2023 Pre-Order Menu

£31.95 per person for 3 courses
Available from 1st - 31st December

STARTERS

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| Fresh, homemade curried parsnip soup served with a homemade roll | G |
| Prawn & Crayfish tian served with mixed leaf & crostini | G, E, F |
| Duck and Orange Pâté | G, M, Su |
| Pear, Walnut & Blue Cheese Tart | G, M, E, N |

MAINS

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| Traditional Turkey with all the trimmings (Yorkshire pudding, roast potatoes, stuffing, pigs in blankets & seasonal vegetables) <i>Vegetarian option available</i> | G, Su |
| Beef Rump Bourguignon served with horseradish mash | G, M, Mu, Su |
| Spiced Poached Monkfish served with sauteed & creamy leeks | M, F, Se, Su |
| Goats Cheese & Wild Mushroom Pithivier served with crushed new potatoes & seasonal vegetables | G, M, E |

DESSERTS

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| Traditional Christmas Pudding served with brandy sauce | M, G, N, Su |
| Baileys Crème Brûlée | G, M, E |
| Tiramisu | G, M, E |
| Sticky Toffee Pudding served with toffee sauce & vanilla ice cream | G, M, E |

Followed by tea, coffee and mince pies G, M, E

C – Celery, Cr – Crustaceans, E – Egg, F – Fish, G – Gluten M – Milk, Mu – Mustard,
Mo – Molluscs, N – Nuts, Se – Sesame, S – Soya, Su – Sulphites

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order. Thank you
Our chefs can tweak many of our dishes to cater for gluten free and vegan customers – please ask

PLEASE NOTE, WE'RE A CASHLESS PUB
We only accept card payments. It's faster, more secure and COVID-safe for you and our team.
A 10% service charge is included for parties over 8 people.