

**Festive Menu**  
**5th - 23rd December 2023**  
**Tuesday - Saturday**

Homemade Soup of the Day (V)  
finished with Cream & Croutons  
Panko Calamari Strips with Leaves and Aioli  
Duck & Orange Pate with a Red Onion Chutney  
and Toast

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Roast Turkey with Traditional Accompaniments  
Roast Potatoes and Seasonal Vegetables  
Camembert, Fig and Onion Tart with New Potatoes  
and Seasonal Vegetables (V)

Fish Pie (hake, salmon, smoked haddock and king prawns in a creamy leek  
sauce, topped with cheese mashed potato) with Seasonal Vegetables (GF)

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Christmas Pudding with Brandy Sauce  
Homemade Sherry Trifle  
Homemade Profiterole filled with Salted Caramel Ice-Cream and drizzled  
with Chocolate Sauce  
Mince Pies with Whipped Cream or Vanilla Ice

**1 Course £12.75**

**2 Courses £19.00**

**3 Courses £23.00**

Food allergies and intolerances

Before ordering please speak to a member of staff about your requirements

**Winter Warmers**

Mulled Wine 175ml £5.50

Mulled Cider ½ Pt £3.50

Espresso Martini (vodka, kahlua, espresso) £8.50

Classic Snowball £4.50

Baileys Martin (Baileys, vodka, cream) £8.50

Gingerbread Latte £3.75