



2 COURSES £32
3 COURSES £37

CHILDREN HALF PRICE
(UNDER 12)

Whether you're getting together with family, friends or colleagues, we'd love to celebrate Christmas with you.

As a proudly independent pub, our festive dishes are homemade from scratch by our talented chefs, using quality ingredients from local suppliers.

ALLERGY DISCLAIMER

We are happy to cater to allergy requests. Please speak to your server before ordering. Please note that due to all allergens being prepared in our kitchen and because our food is prepared fresh, we cannot guarantee that our food is completely free of all traces of allergens.

STARTERS

Roasted Butternut Squash Soup

Roasted butternut squash and sage soup, topped with crispy pumpkin seeds
(V) (GF & Vg Available)



Chicken, Cranberry and Pistachio Terrine

Chicken, cranberry and pistachio terrine with home-made pear & apple chutney and toasted sourdough (GF Available)



Stilton & Roasted Pear Salad

Stilton, roasted pear and walnuts with seasonal leaves and a honey & balsamic dressing
(V & GF)

Smoked Scottish Salmon

Smoked Scottish salmon with dill crème fraîche, cucumber ribbons, pickled shallots and toasted rye bread (GF Available)

MAINS

Christmas Turkey

Carved breast of roast turkey served with pigs in blankets, sage & onion stuffing, crisp roast potatoes, seasonal vegetables, all the traditional trimmings and a rich meaty gravy
(GF Available)

Spiced Roast Gammon

Slow-cooked gammon infused with cloves and cinnamon, served with wholegrain mustard mash, seasonal vegetables and a jug of apple and onion cider gravy (GF)

Herb-Crusted Cod

Oven-baked cod with a golden herb crust, buttery crushed new potatoes and seasonal vegetables



Vegetable and Apricot Tagine

A warming vegetable and apricot tagine with giant couscous, toasted almonds, pomegranate, coriander and vegan harissa yoghurt (Vg)

Christmas Burger

Beef burger topped with melted Brie, cranberry relish, smoked bacon and rocket, with skinny fries, coleslaw and cider-battered onion rings

Steak and Ale Pie

Rich steak & ale pie with creamy mashed potatoes, seasonal vegetables and proper gravy

DESSERTS

Christmas Pudding

Packed with fruit and served with our home-made brandy cream, single cream or custard

Sticky Toffee Pudding

Warm sticky toffee sponge with a rich toffee sauce, served with custard, cream or ice cream (V)

Apple & Cinnamon Crumble

Baked Bramley apples with a hint of cinnamon, topped with a golden, buttery crumble. Served warm with custard or single cream (V)

Black Forest Trifle

Layers of rich chocolate sponge, silky chocolate mousse, Kirsch cherries and Chantilly cream (V)

Artisan Organic Ice Cream or Vegan Sorbet (2 scoops)

Ice cream: Vanilla, Strawberry, Chocolate, Mint Choc Chip, Salted Caramel (V)

Sorbet: Mango, Raspberry (Vg)

Cheese Board (£9 supplement)

A board filled with British Stilton and Cheddar, French Camembert, crispy crackers, apples, walnuts and a pot of honey





CHAMPAGNE AND SPARKLING ADDITIONS!

Special pricing for pre-orders....

Taittinger Brut Réserve Champagne

£11 per 125ml Flute

£60 per 75cl Bottle

Bouché Père et Fils Cuvée Brut Réserve Champagne

£8 per 125ml Flute

£25 per 37.5cl Bottle

£45 per 75cl Bottle

Balfour English Sparkling Wine

£8 per 125ml Flute

£45 per 75cl bottle

Balfour English Rose Sparkling Wine

£8 per 125ml Flute

£45 per 75cl Bottle

Bottega Zero (0% Alcohol) Sparkling Wine

£3 per 125ml Flute

£10 per 75cl Bottle

CHRISTMAS PARTY PRE-ORDER

DATE: _____

TIME: _____

PPL: _____

TABLE NO: _____

NAME: _____

ADDRESS: _____

PHONE NO: _____

E-MAIL : _____

DEPOSIT TAKEN: £

Starters	No. Required	Main Courses	No. Required	Desserts	No. Required
Butternut Soup		Christmas Turkey		Christmas Pudding	
Chicken Terrine		Spiced Gammon		Sticky Toffee	
Stilton Salad		Herb Cod		Apple Crumble	
Smoked Salmon		Vegan Tagine		Black Forest	
		Christmas Burger		Ice cream / Sorbet	
		Steak & Ale Pie		Cheeseboard (+£9)	

NOTES: