



# FESTIVE MENU 2024

Saturday 23rd November to Sunday 5th January

2 Courses £19.95, 3 Courses £23.95

Bookable in advance

## STARTERS

### Tomato & Basil Soup

Served with croutons and farmhouse bread.

Gluten free & Vegan options available, just ask your server. **GF** **VE**

### Sunday Roast Croquettes

Shredded chicken, potatoes and vegetables in a breadcrumb coating served with a cranberry sauce & gravy for dipping.

### Chicken & Liver Parfait **GF**

Served with farmhouse toast, onion chutney & rocket.

Gluten free options available, just ask your server.

### Garlic & Herb Prawns

King Prawns marinated in garlic and mixed herbs coated in breadcrumbs served with a sweet chilli dip.

### Halloumi Sticks

Halloumi cheese sticks coated in breadcrumb served with a sweet chilli dip & rocket. **V**

## MAINS

### Turkey Roast Dinner

Turkey wrapped in bacon with stuffing, served with pigs in blankets, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy.

Gluten free option available just ask your server. **GF**

### Triple Turkey Stack Burger

Buttermilk turkey burger topped with turkey rashers, shredded turkey & cranberry sauce. Served with pigs in blankets & skin on fries.

### Trio of Pies

Mini Steak, Chicken with White Wine & Leek, Spiced cauliflower & lentil pies served with roast potatoes, seasonal vegetables, pigs in blankets, Yorkshire pudding and gravy.

Gluten free option available just ask your server. **GF**

### Fish & Chips

Battered 8oz Cod fillet served with garden peas, lemon wedge, houseslaw & skin on fries.

### Vegetable & Chickpea Tart

Puff pastry tart filled with grilled vegetable sauce, topped with chickpea sauce, roasted sweet potato & sunflower seeds served with roast potatoes, seasonal vegetables & gravy. **VE**

## DESSERTS

### Chocolate Truffle Brownie Torte

Chocolate biscuit base topped with Belgium chocolate truffle mouse, finished with cubes of chocolate brownie and chocolate crumb served with vanilla ice cream.

Gluten free and Vegan options available just ask your server. **GF** **VE**

### Apple Crumble Tart

Tart filled with apple and topped with a crumb, served warm with custard or vanilla ice cream.

Vegan option available just ask your server. **VE**

### Cinnamon Swirl Cheesecake

Baked digestive & caramelised biscuit base with a vanilla flavour cheesecake & cassia caramel sauce, layered with cream cheese frosting and vanilla sponge served with ice cream. **V**

### Chocolate & Cherry Roulade

Chocolate & Cherry roulade served with vanilla ice cream.

### Orange Tart

Orange & vanilla sponge tart served warm or cold with vanilla ice cream.

**V** Vegetarian **VE** Vegan **GF** Gluten Free

#### Allergy Information

All our food is prepared in a kitchen where cross contamination may occur. Full allergen information available on request. Whilst every effort is made to remove all bones from our meat products, we cannot guarantee every bone is removed.

Adults need around 2000Kcal a day

\*Photography used on this menu is for illustrative purposes only

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