



2023 Festive Menu

Available from 1st-30th December
Pre-Order ONLY—£38.95 Per Person
(A £5 per person deposit required)

Starters

King Prawn Cocktail: (Gf) King Prawns covered in a roasted red pepper & tomato Marie Rose sauce, served on a bed of shredded lettuce, grated carrots, cherry tomatoes, cucumber & lemon garnish.

Apple Cider & Onion Soup: (V) (Vg/Gf opt) Fresh homemade soup, served with a warm bread roll & butter.

Roasted Walnut & Goats Cheese Salad: (V) (Gf) Mixed leaf salad topped with warm goats cheese, crushed oven roasted walnuts & a balsamic drizzle.

Seared Sesame Tuna: Tuna steak served with a sweet soy pickled Asian style slaw, salt & pepper crispy noodles & a teriyaki reduction drizzle.

Mushroom & Artichoke Filo Basket: (V) (Vg) (Gf) Mushrooms & artichokes cooked with white wine, chilli & garlic served in an edible filo basket, topped with fresh rocket.

Beef Short Rib: (Gf Opt) Slow cooked beef short rib served in a spiced rum & cranberry sauce.

Mains

Traditional Turkey Dinner: (Gf opt) Served with parsnips, carrots, sprouts, sage & onion stuffing, mash potato, roast potatoes, pigs in blankets.

Salmon Princess: (Gf Opt) Salmon fillet cooked in white wine & cream, with a dash of Napoli sauce topped with prawns. Served with roast potatoes & seasonal vegetables.

Sweet Peach Fillet: (Gf Opt) Beef fillet cooked with a sweet peach sauce, topped with roasted peach halves. Served with oven roasted potatoes & seasonal vegetables.

Christmas Pizza: (Gf Opt) Our own 14" hand stretched pizza dough loaded with roast turkey, streaky bacon, diced sausage & a cranberry drizzle.

Moving Mountains Steak: (V)(Vg) A juicy, succulent blend of plant proteins, formed into a "steak" cut, served with a red wine & mushroom sauce. Served with roasted sweet potatoes & seasonal vegetables.

Chicken Kiev: Home-made Kiev stuffed with garlic butter, served with mashed potatoes and roasted seasonal vegetables.

Desserts

Irish Cream Cheesecake: Homemade cheesecake mixed with Irish cream liquor served with whipped mint cream.

Festive Mixed Ice Cream: (Gf) A mixture of pecan nut & praline, peppermint and chocolate orange ice cream.

Cider Apple Crumble: Homemade apple crumble mixed with winter spices and cider, served with custard.

After Eight Meringue Nest: Meringue nest dipped in a mint infused dark chocolate served with Chantilly cream.

Apple Torte: (Vg) Shortcrust pastry base with apple filling, sprinkled with sugar & cinnamon, decorated with roasted & sliced almonds, served with a vegan pouring cream.

Chocolate Orange Torte: (Gf)(Vg) Shortcrust pastry filled with a rich, indulgent dark "chocolate" orange ganache, served with vegan wild berry "ice cream".