



all roasts are served with roast potatoes, parsnips & fresh seasonal vegetables

STARTERS

SOUP *always homemade with crusty bread*

BREAD, MIXED OLIVES & BALSAMIC (V)

WHITEBAIT *tartare sauce & lemon*

CRISPY FRIED PORK *pork, sour glaze & fried garlic*

PRAWN MARIE ROSE *toasted bruschetta*

½ HONEY BAKED CAMEMBERT *garlic bread, onion chutney (£1 supp) (V)*

SOY & SESAME CRISPY FRIED BEEF (GF)

MAINS

CARVED ENGLISH TURKEY BREAST
herb stuffing, pig in blanket, stock gravy, cranberry sauce

FRESH FISH BAKE (GF)
smoked haddock, cod, mature cheddar mash

ROASTED TOPSIDE OF BRITISH BEEF
yorkshire pudding, stock gravy

ROASTED LOIN OF PORK
herb stuffing, cider & sage stock gravy, crackling

CHESTNUT & SPINACH ROAST (V/N)
glazed stilton, wild mushroom sauce, creamed mash

DESSERTS

HOMEMADE CHRISTMAS PUDDING *brandy & stem ginger cream*

DARK CHOCOLATE BROWNIE *whipped mascarpone, glazed cherries (GF)*

HONEYCOMB CHEESECAKE *candied orange, salted caramel*

SORBET SUNDAE *glazed berries, crushed meringue (GF)*

SELECTION OF CHEESES *chutney, celery, biscuits (£1 supp)*

1 COURSE £14.00 / 2 COURSE £19.00 / 3 COURSE £24.00 | SERVING 12 – 4.30PM