

SET MENU

2 COURSES £33 | 3 COURSES £43 PP

STARTERS

AVOCADO, PRAWN & POMEGRANATE SEED COCKTAIL

Shredded lettuce, cherry tomatoes, marie-rose sauce,
zest of lemon & buttered artisan bread (v)

ARDENNES PATE

with pickle, cornichons & crackers

MELON & STRAWBERRY COCKTAIL

with Cassis liqueur (ve)

MAIN COURSES

TRADITIONAL ROAST TURKEY

Pigs in blankets, peas & carrots, brussel sprouts, parsnips,
herb roasted potatoes, stuffing & our rich gravy

SEASONAL SMASHED BEEF BURGER

Served on traditional stuffing, topped with stilton,
cranberry sauce served in a warm brioche style bun
with a pigs in a blankets skewer & french fries

TRADITIONAL FISH & CHIPS

Battered cod & chips with tartare sauce,
mushy peas & lemon wedge

WINTER VEGETABLE WELLINGTON

Puff pastry wellington slice filled with butternut squash,
chickpeas, potato, carrots, walnuts. Served with herb
roasted potatoes, peas, carrots & our classic gravy (ve)

DESSERTS

TRADITIONAL BRANDY INFUSED CHRISTMAS PUDDING

served with vanilla ice cream (v)

CHOCOLATE BROWNIE

Served with chocolate ice cream,
drizzled with salted caramel sauce (v) (ve option)

LOTUS BISCOFF CHEESECAKE

with vanilla ice cream