



Starters

Parsnip Soup - Puréed parsnip soup, petit pain

Loaded Jacket Potato - Posh jacket potato with melted brie and an olive tapenade, fresh herb and tomato

Breaded Fish Cake - Pea puree, mustard dressed pea shoots

Beef Yorkshire Pudding (+£2) - Pulled roast beef, fresh herbs, beef jus

Salmon Cocktail (+£2) - Poached Atlantic salmon cocktail, spiced Marie Rose sauce, dill, mixed leaves

Jumbo Samosa - Chicken tikka samosa, mango salsa, spiced tomato chutney



Mains

Traditional Christmas Dinner - Butter-roast turkey, roast potatoes, parsnips & sprouts, Yorkshire pudding, chipolatas, cranberry stuffing

Lamb Hotpot - Classic lamb hotpot with carrots, peas, sliced potatoes, rich gravy

Fish & Chips - Crispy fried North Sea haddock, chips, mushy peas, spiced tartare sauce

Chicken Supreme - Roast chicken supreme, butternut squash, sweet potato & chorizo croquette, wilted spinach, chicken jus

Pork Schnitzel - Breaded pork schnitzel, new potatoes, wilted baby leeks, pork jus

Sirloin Steak (+£10) - Sirloin steak, grilled tomato, flat mushroom, chips

Add Peppercorn, Mushroom, Stilton, BBQ or Red Wine Sauce for £2.50

Vegan/ Vegetarian options available -
Vegetable Bake, Stuffed Peppers, Vegan Burger



Desserts

Christmas Pudding - Brandy-infused pudding, custard

Caramel Blondie - White chocolate fudge blondie, vanilla ice cream

Cheese Board (+£5) - Selection of English cheeses, water biscuits, chutneys, grapes & celery

Sir Henry's Posset - Lemon posset, meringue, blackberry compote, crumble

Black Forest Slice - Chocolate sponge, mousse & dark cherry filling

Guests with allergies and intolerances should make a member of staff aware before placing an order for food or beverages. Allergen information is available on request from your server.

