

FESTIVE MENU

1 COURSE £19.00 | 2 COURSES £26.00 | 3 COURSES £33.00

SERVED DAILY BETWEEN 12.00PM – 9.00PM, MONDAY – SATURDAY
FROM THE 11TH NOVEMBER 2024 TO 2ND JANUARY 2025 INCLUSIVE

STARTERS

HOMEMADE TOMATO & ROASTED RED PEPPER SOUP
Sourdough roll

CHICKEN LIVER, BRANDY & CRANBERRY PATE
Toasted sourdough, spicy tomato chutney, pea shoots

PEA & POTATO CROQUETTES
Homemade tartare sauce, pea shoots

FLORENTINE FISHCAKE
Sweet chilli sauce, pea shoots

GRILLED GOATS CHEESE
Pea shoots, red onion marmalade, balsamic glaze

MAINS

ROAST TURKEY
Pigs in blanket, sage & onion stuffing & red wine jus

MARINATED LAMB RUMP
Redcurrant jus

PAN FRIED SALMON FILLET
Lemon butter sauce

CHARGRILLED BACON CHOP
Honey mustard gravy

STEAK PIE
Beef gravy

VEGETABLE WELLINGTON
Vegetarian gravy

QUORN FILLETS
Vegan gravy

All mains above served with creamy mash potato, roast potatoes, honey roasted parsnips, sprouts & red cabbage.

WHITBY SCAMPI
Garden peas, homemade tartare sauce, chips

BATTERED HADDOCK
Mushy peas, homemade tartare sauce, chips

DESSERTS

HOMEMADE BAILEYS & CHOCOLATE BREAD & BUTTER PUDDING
Custard

XMAS PUDDING
Redcurrants, brandy sauce

HOMEMADE STICKY TOFFEE PUDDING
Butterscotch sauce, laces vanilla ice cream

CHEESECAKE OF THE DAY
Raspberry coulis, laces ice cream

FLOURLESS CHOCOLATE TORTE
Double cream, shortbread crumb