

Wine List

White	175ml	250ml	Bottle
Cape Marlin Chenin Blanc <i>South Africa</i>	£5.20	£6.50	£18
San Giorgio Pinot Grigio <i>Italy</i>	£5.80	£6.90	£20
Neptune Point Sauvignon Blanc <i>New Zealand</i>	£6.20	£7.50	£22
Euca Hill Chardonnay <i>Australia</i>	£5.80	£6.90	£20

Red			
Liso Veinte Tempranillo <i>Spain</i>	£5.20	£6.50	£18
Rio Roca Merlot <i>Chile</i>	£5.80	£6.90	£20
The Landings Shiraz Cabernet Sauvignon <i>Australia</i>	£6	£7.20	£22

Rose			
Pink Orchard White Zinfandel <i>California</i>	£5.80	£6.90	£20
Arcano Pinot Grigio Rose <i>Italy</i>	£6	£7.20	£22

Bubbles	125ml	Bottle
Nua Prosecco <i>Italy</i>	£7.50	£22
Moet NV <i>France</i>		£70



CHRISTMAS
SET MENU

2 Courses £20 • 3 Courses £25



Starters

Homemade Spiced Parsnip Soup (*)

Served with focaccia

Lightly Dusted Calamari

Calamari with tentacles, asian slaw, aioli

Wild Boar Terrine (*)

Served with toasted ciabatta, spiced apple chutney



Mains

Traditional Christmas Roast (*)

Roast turkey with lemon, garlic and thyme roast potatoes, pigs in blankets, sage and onion stuffing, spiced braised red cabbage, honey roasted parsnips and carrots, maple and walnut brussels, yorkshire pudding and red wine gravy

Where's the Meatloaf (VE)

Our vegan, plant based version of a meatloaf: lemon garlic and thyme roast potatoes, sage and onion stuffing, spiced braised red cabbage, glazed roasted parsnips and carrots, maple and walnut brussels, yorkshire pudding and red wine gravy

Pan Fried Salmon (GF)

Celeriac mash, buttered baby carrots, sautéed baby leeks, charred baby corn, hollandaise sauce

14oz Côte De Boeuf (GF)

French trimmed on the bone steak, hand cut chips, grilled tomato, flatcap mushroom, peppercorn sauce
(£6 supplement)



V - Vegetarian • VE - Vegan • GF - Gluten Free • * - Gluten Free Option Available



Dessert

Chocolate Truffle Tart

Short crust pastry base filled with a layer of rich coconut chocolate filling, cappuccino and amaretto ice cream, fresh berries

Apple Pie (VE)(GF)

Gluten free short crust pastry, british bramley apple filling served with vanilla ice cream

Traditional Christmas Pudding

Served with brandy sauce

Christmas Buffet

£15 per person

Choose from

Roast turkey crown, baked salmon,
or Where's the Meatloaf
(Our vegan, plant based version of a meatloaf)

With

Lemon, thyme and garlic roast potatoes

•

Mini yorkshire puddings filled with sage and
onion stuffing and cranberry sauce

•

Pigs in blankets

•

Roasted parsnips and carrots

•

Maple and walnut brussels

•

Red wine gravy

•

Mini Dessert Assortment

Custard éclairs, strawberry mini puffs,
vanilla cream slices, black forest mini rolls