

Starters

French Onion Soup **VE** **GF**

Topped with gruyere cheese croutons served with mini breads & butter

Smoked Salmon & Prawn Cocktail **GF**

Served with house lemon & caper Aioli sauce, mini breads & butter

Chicken Liver & Redcurrant Pâté **GF**

Served with a balsamic rocket salad, real ale chutney & olive loaf toast

Wild Mushroom & Confit Onion Tart **V**

With dressed side salad & apple chutney

Brisket Croquettes

Beef brisket croquettes served with a maple & bourbon dip

Mains

Traditional Roast Turkey Paupiette

Turkey wrapped in bacon, stuffed with sage & onion stuffing. Pigs in blankets, roast potatoes, Yorkshire pudding, honey glazed carrots & parsnips, Brussels sprouts, braised red cabbage, broccoli & gravy

Chalkstream Trout **GF**

Served with a dill & shallot white wine sauce, crushed new potatoes, cherry vine tomatoes & butter blanched samphire

Festive Burger

100% Beef burger served in a beer sourdough bun topped with sausage patty, brie, bacon, cranberry sauce, triple cooked chips & a beef dipping gravy.

Beef Bourguignon

Tender braised British beef in a rich bourguignon sauce of red wine & baby onions. Served with a side roasted veg medley & creamy mashed potatoes

Butternut Squash & Almond Wellington **VE**

Roast potatoes, honey glazed carrots & parsnips, Brussels sprouts, braised red cabbage, broccoli & gravy

10oz Ribeye Steak (£4.00 Supplement) **GF**

A prime cut from the centre of the chuck with a tender & delicate flavour. Served with triple cooked chips, grilled vine tomatoes, onion rings & balsamic glazed rocket salad

Add Sauce for £2

Stilton sauce, peppercorn, Diane, Cuban chimichurri, Mozambican piri piri

Desserts

Traditional Christmas Pudding **VE**

With brandy cream sauce (alcohol free)

Blackcurrant & Prosecco Cheesecake **GF**

Served with a berry coulis & vanilla ice-cream

Chocolate Bread & Butter Pudding Pannetone

With vanilla ice cream or custard

Banoffee Cheesecake **VE**

Served with vanilla ice-cream

Salted Caramel & Chocolate Torte

Served with Honeycomb Ice-cream & toffee sauce

To Finish

Cheese & Biscuits £8

Cheese medley, grapes, apple chutney & a selection of biscuits

Coffee & Mince Pies **GF** £ 4

Your choice of coffee & a mince pie

2 Courses £24

3 Courses £30

Deposit per person £10.00

V Suitable for Vegetarians. **VE** Suitable for Vegans. **GF** Gluten Free.

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering.

Full allergen information is available on request.