



Festive Indulgence



Menu available from 01st December 2023
3 Courses £23.95 or 2 courses £18.95
Entertainment nights £32.95 for 3 Courses

A LITTLE INTRODUCTION

Smoked bacon & chicken liver pate

With homemade 'Hobgoblin' plum chutney & toasted baguette

Tempura battered King Prawns

With a sweet chilli dip and peppery rocket salad

Roasted root vegetable soup (V(VE))

With crusty baguette & butter

Breaded mushrooms(V)

With a garlic dip

Smoked haddock & chive fishcakes

With hollandaise sauce

THE MAIN EVENT

Traditional hand carvery Turkey

served with sage & onion stuffing, pigs in blankets, roasted potatoes, roasted carrots & parsnips, sprouts, seasonal vegetables & a rich gravy.

Sea Bass

with new potatoes, buttered cabbage & white wine cream sauce

Fillet of beef bourguignon

served with roasted potatoes, roasted carrots & parsnips, sprouts & seasonal vegetables.

Beetroot wellington (V)

served with roasted potatoes, roasted carrots & parsnips, sprouts & seasonal vegetables.

Festive Turkey Burger

6oz beef burger topped with pulled turkey, sage & onion stuffing, cranberry sauce, pigs in blankets served with roast potatoes.

THE PERFECT ENDING

Christmas Pudding

with brandy sauce

Baileys Bread pudding

with vanilla custard

'Flake' chocolate cheesecake

with ice cream

Clementine Eton mess

with meringue, macerated clementines & Chantilly cream

Cheese & Biscuits

served with artisan biscuits.

THE FINALE

Tea & Coffee

With Chef's little treats

Vegan & gluten free options available, please ask your server.

