

FESTIVE MENU

2 COURSES £13.95 • 3 COURSES £15.95

Under 12s £9.99 and under 5s £3.99



STARTERS

ITALIAN TOMATO AND BASIL SOUP GF

A smooth creamy blend of tomatoes with fragrant basil served with a mini tin loaf for dunking.

CLASSIC PRAWN COCKTAIL

A bed of iceberg lettuce topped with cold cooked prawns and creamy cocktail sauce served with slices of brown bloomer bread.

BREADED MUSHROOMS

Whole button mushrooms coated in crispy golden breadcrumbs served with a mayonnaise dip and a crisp salad garnish.

MAIN COURSES

All served with new potatoes, roast potatoes, traditional vegetables and cauliflower cheese as required.

ROLLED TURKEY ESCALOP

With a cranberry stuffing and wrapped pancetta.

GAMMON STEAK

Served with a parsley sauce.

ITALIAN MUSHROOM RISOTTO GF

A creamy champignon and cep mushroom risotto seasoned and topped with grated vegan cheese.

8OZ SIRLOIN STEAK

Grilled to your liking and served with creamy peppercorn sauce.

SALMON FILLET

Served with hollandaise sauce.

UPGRADE YOUR STEAK

Upgrade your steak to an 8oz Fillet Steak for an extra £5.50 or a King Henry VIII Special 24oz Rump Steak for an extra £6.00.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING GF

A rich pudding filled with vine fruits and almonds soaked in white rum and served with luxurious clotted cream ice cream.

RASPBERRY FRANGIPANE TART GF

Pastry base filled with raspberry jam and almond frangipane topped with raspberries & almond flakes served with vegan vanilla bean ice cream.

TOFFEE, WAFFLE AND RUM PUDDING

Toffee and rum sponge with toffee sauce and waffle pieces served with luxurious clotted cream ice cream.

CLOTTED CREAM ICE CREAM

Three scoops served with chocolate sauce and a wafer.

CHRISTMAS DAY

Four courses £49.99 includes a glass of Buck's Fizz on arrival
Under 12s £27.50 and under 5s £5.00



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A smooth creamy blend of tomatoes with fragrant basil served with a mini fin loaf for dunking.

BREADED MUSHROOMS

Whole button mushrooms coated in crispy golden breadcrumbs served with a mayonnaise dip and a crisp salad garnish.

CLASSIC PRAWN COCKTAIL

A bed of iceberg lettuce topped with cold cooked prawns and creamy cocktail sauce served with slices of brown bloomer bread.

CHICKEN LIVER, CLEMENTINE AND CRANBERRY PATÉ

Served with sourdough baguette and a crisp salad garnish.

MAIN COURSES

All served with new potatoes, roast potatoes, traditional vegetables and cauliflower cheese as required.

HAND CARVED ROAST TURKEY

A traditional favourite, served with sage and onion stuffing, pigs in blankets, Yorkshire pudding and all the trimmings.

NEW SEASON ENGLISH LAMB RUMP FROM THE YORKSHIRE DALES

Served with potato gratin dauphinoise.

VEGAN COTTAGE PIE GF

Green lentils, sweet potato, carrots and swede topped with crushed new potatoes and chives.

SALMON FILLET

Served with hollandaise sauce.

8OZ SIRLOIN STEAK

Grilled to your liking and served with creamy peppercorn sauce.

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RASPBERRY FRANGIPANE TART GF

Pastry base filled with raspberry jam and almond frangipane topped with raspberries & almond flakes served with vegan vanilla bean ice cream.

BRAEBURN APPLE AND BLACKBERRY FLAPJACK CRUMBLE

Served with luxurious clotted cream ice cream.

CLOTTED CREAM ICE CREAM

Three scoops served with chocolate sauce and a wafer.

A TRIO OF CHEESES

Delicious cheeses served with a crisp salad garnish, grapes and water biscuits.

TO FINISH

Tea or coffee and mince pies.