

3 Course: Adult £32.50 Child Under 14 £22.50 2 Course: Adult £27.50 Child Under 14 £17.50

COME AND CELEBRATE WITH US & ENJOY A GLASS OF MULLED WINE OR HOT SPICED CIDER (EVENINGS ONLY)

lits start

Parsnip, Chilli & Sweet Potato Soup (gfo | ve) Topped with root vegetable nest

Sally's Salad Savoyard (v)

Indulge in a Posh Brie & Smokey Bacon, featuring rich & creamy Brie that is crispy fried to perfection & served hot

Brussels Pate (df | gfo)

A classic Brussels pâté served with crusty baguette slices & a delicious Christmas Chutney

Apple, Rosemary & Hazelnut Stuffed Mushroom (gfo | ve | df)
Panna grata topping, peashoot salad, apple balsamic

Christmas Camembert Slipper (v)

Stonebaked Pizza Dough topped with Gooey Camembert Onion Jam, Thyme & Roasted Garlic
- Back by popular demand -

The Main went

British Turkey, Beef and/or Gammon from our famous Carvery with all the trimmings

Sally's Vegan Festive Pie (ve | df)
"Chicken", "Smoked bacon" & cranberries in a cream tarragon & mustard sauce

Truffle, Celeriac & Gruyere Gratin (gf | v)
With sautéed garlic kale sprouts

Wood Smoked Barbecue Salmon (gf | df)

Wood Smoked BBQ Salmon with gochujang buttered prawns & roasted red pepper

All above served with a selection of Market Vegetables & Roast Maris Piper Potatoes

to conclude

Apple & Blackberrry Pie (df | ve) Vanilla Clotted Cream Ice Cream

Warm Belgium Chocolate Brownie (v)
Wendy's wonderful chocolate brownie with rich chocolate orange
ice cream, Belgian chocolate sauce and Terry's chocolate orange piece

Pornstar Sundae (gf | v)

Passion Fruit & Champagne sorbet, coconut ice cream, fresh raspberry

Salted Caramel Chocolate Profiteroles (v)

Bursting with salted caramel sauce and vanilla cream then smothered in creamy milk chocolate

Traditional Christmas Pudding (gf)
Granny Gothards mince pie ice cream

