

TWO COURSES £23  
THREE COURSES £28



# FESTIVE SET MENU



**TWO COURSES £23**  
**THREE COURSES £28**

## PULLED PORK, SAGE & ONION CROQUETAS

Warm Apple Sauce

## GARLIC & ROSEMARY BAKED CAMEMBERT

Sourdough & Herb Butter (v)

## TRADITIONAL PRAWN COCKTAIL

Gem Lettuce, Marie Rose Sauce, Homemade Focaccia

## WILD GARLIC MUSHROOMS

Sourdough, Truffle Oil, Parsley (v)



## PULLED TURKEY & PANCETTA TACOS

Slaw, Mexican Rice



## NACHO CRUMBED CHICKEN BURGER

Pork & Sage Stuffing, Piggy in Blanket, Festive Fries, Dipping Gravy

## OVEN ROASTED SALMON SKEWERS

Mexican Rice, Guacamole, Pickled Pink Onions, Black Beans, Radish, Lime, Coriander  
(Halloumi option available v)

## CAJUN VEGETABLE FAJITAS

Flour Tortillas, Grated Cheese, Chunky Salsa, Garlic Crema,  
Guacamole, Roasted Peppers (v)

## TURKEY ROAST DINNER *(Upgrade For £5 Per Person)*

Pork & Sage Stuffing, Honey Roasted Carrots, Parsnips, Creamy Mash,  
Roasties, Pigs In Blankets, Braised Red Cabbage, Three Meat Gravy



## TERRY'S CHOCOLATE ORANGE COOKIE DOUGH

Salted Caramel Ice Cream (v)

## MILK CHOCOLATE CRÈME BRULÉE

Lemon & Thyme Shortbread (v)

## TRADITIONAL CHRISTMAS PUDDING

Brandy Sauce

## COCONUT PANNA COTTA

Lime & Chilli Syrup (v)

