

MAIN MENU

Festive Fizz on arrival

STARTERS

Butternut Squash and Sweet Potato Soup V VE* GF*
With cumin spiced pumpkin seeds

Chicken Liver and Brandy Pate GF*
Red currant and orange chutney, hand crafted bread

Prawn and Crab Salad GF*
Harissa spiced cocktail sauce, chervil infused cucumber sandwich

MAINS

Roast Chicken GF*
Chicken crackling crumb, Boulangère potatoes, celeriac puree, charred sweetheart cabbage, thyme & Lemon Jus

Grilled Salmon GF*
With buttered spinach, grilled mushrooms and tomatoes, beer-battered onion rings, chips and hollandaise sauce

Grills Please choose from the following

10oz Sirloin Steak GF*

12oz Ribeye Steak GF*

Three Lamb Cutlets GF*

All served with roasted Portabello mushroom, chargrilled red onions, fire-roasted tomatoes, crispy chips and choice of peppercorn, Diane or mushroom sauces.

Garlic Marinaded Aubergine Steak V VE* GF*
Roast mushrooms, mozzarella, baby watercress and crispy chips

DESSERTS

Chocolate and Salted Caramel Tart V
Latte ice cream, caramelised white chocolate crumb and raspberries

Black Forest Profiterole Sundae V
Cream filled profiteroles with warm cherry compote, warm chocolate sauce, vanilla and chocolate ice creams and whipped cream

Selection of British Cheeses V GF*
With water biscuits and a date and fig chutney

Coffee and Petit Fours

CHILDRENS MENU

Festive Fizz on arrival

STARTERS

Cream of Tomato Soup V GF*
With crispy herb bread stars

Trio of Melon Balls V VE* GF*
With a raspberry coulis

MAINS

Chicken Nuggets
Served with crispy chips and either garden peas or baked beans

Chargrilled Minute Steak GF*
Served with crispy chips and either garden peas or baked beans

Crispy Cod Goujons
Served with crispy chips and either garden peas or baked beans

Vegetable Lasagne V
Served with garlic bread and crudité cups

DESSERTS

Fresh Fruit 'Lollipops' V VE* GF*
With strawberry puree or chocolate sauce

Chocolate Brownies V
With chocolate sauce, whipped cream and crushed Flake

Jelly and Ice Cream
Jelly with vanilla ice cream

Kelly's Ice Cream V GF*
One scoop of chocolate, vanilla or strawberry ice cream

Hot Chocolate and Petit Fours

V - Vegetarian V* - Ask for Vegetarian VE - Vegan VE* - Ask for Vegan GF* - Ask for Gluten Free

Some dishes can be adapted for dietary needs, please ask your server for further information.
We use allergens in our kitchen as part of the preparation of food. Please advise us of any allergies,
as our recipes are subject to change. Full allergen information from items on our menu is available upon request.
Menu correct at the time of going to print, all items are subject to availability.