



WE'VE MADE THE FESTIVE SEASON EVEN MERRIER THIS YEAR
BOTTOMLESS PROSECCO & WINE WHEN YOU DINE

Bottomless Festive Menu

STARTERS

Butternut Squash & Thyme Soup (V)

Bread Roll & Butter

Smoked Mackerel (F)(C)

Apple, Walnut & Celery

Ham & Mustard Terrine (G)(M)(SP)

Piccalilli & Toast

Red Onion & Chive Cheesecake (V)(D)(G)(SP)

Balsamic Cherry Tomatoes

MAINS

Roast Turkey (G)(SP)

& All The Trimmings

Slow Braised Steak (G)(SP)

Cooked in Red Wine & Shallots

Nut Roast (VE)(G)

Vegan Gravy

All Dishes above served with Roast Potatoes & Seasonal Vegetables

Salmon Wellington (F)

New Potatoes & Provencal Sauce

TO FINISH

Christmas Pudding

Brandy Sauce

Mulled Wine Poached Pear (D)(G)(SP)

Cinnamon Crumb & Calvados Custard

Chocolate Brownie (D)(G)

Salted Caramel Cream & Chocolate Sauce

Trio of Ice Cream (D)

Chocolate, Vanilla, Strawberry

Cheese & Biscuits (Vegetarian option available) (G)

Cheddar & Stilton with Biscuits, Grapes, Chutney

COFFEE & MINI MINCE PIES £1 PER PERSON

2 COURSES £21.95 // 3 COURSES £24.95 // BOTTOMLESS £34.95 (3 COURSES)

*Dairy free & gluten free available on request. Due to the way we prepare our food additional allergens maybe present
If you have any food allergies, please feel free to discuss this with us in advance*

**(C) Celery (G) Gluten-Containing Cereals, (CR) Crustaceans, (F) Fish, (E) Eggs, (L) Lupin, (D) Milk, (SF) Molluscs,
(M) Mustard, (N) Nuts, (P) Peanuts, (SS) Sesame Seeds, (S) Soya (SP) Sulphites**

Booking Terms:

Valid from Thursday December 3rd until Wednesday 30th December, 2 hours unlimited Prosecco, Red or White Wine whilst dining
A 3-course Festive Lunch or Dinner, Excludes 25th December 2020

Max 6 people per table, A non-refundable deposit of £10.00 per person is required to confirm the booking. All menu selections & any special dietary requirements must be pre-ordered no later than 14 days prior to the event