

3
Courses
£40

Youngsters Christmas Day

available for under 16 years old

MENU Starters

HOMEMADE PARSNIP AND MAPLE SYRUP SOUP WITH CRISPY FRIED
ONIONS AND FLATBREAD (VG)

CHICKEN LIVER PARFAIT WITH TOASTED BROTCHE AND
CARMELISED ONIONS

GARLIC FLATBREAD

CHICKEN GOUJONS WITH TOMATO DIP

Mains

TURKEY CROWN SERVED ALONGSIDE ROAST POTATOES, STUFFING, PIGS IN BLANKETS,
ROASTED PARSNIPS, CARROTS, BRUSSELSPOUTS & YORKSHIRE PUDDING
WITH RICH GRAVY

GOLDEN CRISPY BATTERED COD GOUJONS, SERVED WITH FRIES AND PEAS.

ROASTED RIBEYE OF BEEF SERVED ALONGSIDE ROAST POTATOES, PIGS IN BLANKETS,
ROASTED PARSNIPS, CARROTS, BRUSSELSPOUTS & YORKSHIRE PUDDING
WITH RICH GRAVY

VEGAN WELLINGTON SERVED ALONGSIDE ROAST POTATOES,,
ROASTED PARSNIPS, CARROTS, & BRUSSELSPOUTS
WITH RICH GRAVY (VG)

Desserts

TRADITIONAL CHRISTMAS PUDDING SERVED WITH CUSTARD

BELGIAN WAFFLE SERVED WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE

HOMEMADE SPICED APPLE CRUMBLE SERVED WITH CUSTARD

FRUIT SALAD SERVED WITH CHAMPAGNE SORBET (VG)

FREE
MOCKTAIL

FOR ALL GUESTS
UPON ARRIVAL

IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE BE SURE TO LET US KNOW IN ADVANCE WHERE POSSIBLE.

*FREE GLASS OF PROSECCO AVAILABLE TO BOOKINGS ONLY.

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL