

CELEBRATION MENU

3 COURSES £35

STARTERS

LEEK & POTATO SOUP **PB**

Served with sourdough bread
300kcal

OVEN-BAKED CHEESY GARLIC MUSHROOMS **PB**

Oven-baked in a garlic and cheese sauce,
served with ciabatta toasts
320kcal

PANKO PRAWNS

Served with sunflower seed satay sauce
250kcal

VENISON & BEEF SHIN TERRINE

Served with onion relish, watercress salad,
and toasted sourdough
371kcal

MAINS

ROAST TURKEY

Served with roast potatoes, seasonal
vegetables, Yorkshire pudding, and gravy
1,232kcal

PAN FRIED PORK LOIN CHOP

Served with buttered mash, a panache of
vegetables, and a cider and cream sauce
1,073kcal

PAN SEARED BRIXHAM HAKE

Served with crushed new potatoes, tender
stem broccoli, samphire, and a lightly
spiced velouté
387kcal

GRILLED VEGETABLE & SUNDRIED TOMATO TART **PB**

Served with rosemary and garlic potatoes
and mixed leaves
749kcal

OUR VEGETARIAN ROAST **V**

Mixed seed, cranberry and vegetable loaf,
seasonal vegetables, roast potatoes, Yorkshire
pudding, and gravy
(plant-based option available)
1,188kcal

PUDDINGS

CHRISTMAS PUDDING **V**

Served with brandy butter ice cream or custard
372kcal

WARM APPLE PIE **V**

Served with custard
303kcal

TRIPLE CHOCOLATE BROWNIE **V**

Served with Madagascan vanilla ice cream
727kcal

CINNAMON CHEESECAKE **PB**

Served with dairy free salted caramel
ice cream
454kcal

BERRIES & SORBET **PB**

Raspberry and mango sorbets, served with
mixed berries
260kcal

VEGETARIAN **V** made with vegetarian ingredients.

PLANT BASED **PB** made with plant based ingredients, but they may not be suitable for guests with milk or egg allergies.

ALLERGENS, KCAL & DIETARY REQUIREMENTS: For full details, scan the QR code on the pre-order sheet overleaf, or ask a team member for the allergen tablet, which provides information on Kcals, allergens, and cross-contamination risks. Please note that menu items may change due to seasonality and supply, and we will do our best to keep you informed of any changes in advance of your booking. Thank you for your understanding!

DECEMBER CELEBRATION MENU PRE-ORDER FORM

Name:	Time Booked:	Date Booked:	No. of Adults:	No. of Children:
Email:	Mobile:			

NAME	ALLERGIES OR DIETARY REQUIREMENTS			STARTERS	MAINS	PUDDINGS
	Do you have any allergies or dietary requirements? If yes please provide more details in the boxes below.*			Select a starter:**	Select a main:**	Select a pudding:**
1.	Yes	No	Specify:			
2.	Yes	No	Specify:			
3.	Yes	No	Specify:			
4.	Yes	No	Specify:			
5.	Yes	No	Specify:			
6.	Yes	No	Specify:			
7.	Yes	No	Specify:			
8.	Yes	No	Specify:			
9.	Yes	No	Specify:			
10.	Yes	No	Specify:			
11.	Yes	No	Specify:			
12.	Yes	No	Specify:			

Make your Christmas celebration with us truly special! Select from the options below, and we'll be in touch to discuss adding festive extras to your visit:

PRE-ORDER FOR YOUR ARRIVAL:

Winter inspired
cocktails

Bread
and olives

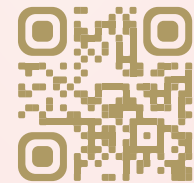
A glass of prosecco
for each guest

PRE-ORDER WITH YOUR FOOD:

Champagne
toast

Prosecco for
your table

Bottles
of wines



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* As the lead booker you must inform us if a member of your party has a food intolerance or allergen. By submitting this form on behalf of your party you are confirming the information you have provided us with is correct and that all members of your group have checked our allergen page online and are happy their meal choice suits their personal requirements
** Please note that the kids menu items are strictly for those under the age of 10