

# FESTIVE FAVOURITES

Our special midweek Christmas set menu, available from 24<sup>th</sup> November to 4<sup>th</sup> December - Monday to Thursday  
Enjoy a selection of comforting seasonal dishes at great value

**2 Courses £19.95**

**3 Courses £25.95**

## Starters

**Tomato & Red Pepper Soup**  
roasted red pepper soup with ciabatta  
croutons & basil oil

**Shitake Mushroom Fritter**  
panko bread crumbed mushrooms,  
garlic & chive sour cream

## Festive Roasts

Every day our chefs freshly prepare premium festive roasts. Served with fantastic roast potatoes, Yorkshire puddings, pigs in blankets, seasonal greens, stuffing & rich gravy

**Hand Carved Turkey**  
succulent turkey breast

**Prime Roast Beef**  
seasoned slow roasted beef

**Mushroom Wellington**  
porcini, pumpkin seeds, brie & spinach

## Desserts

**Classic Christmas Pudding**  
with brandy sauce & redcurrants

**Sticky Toffee Pudding**  
caramel sauce & vanilla gelato

## TERMS & CONDITIONS

**Deposits** - Festive Menu bookings require a deposit of £10 per person to secure the booking. Bookings are considered provisional & not confirmed until deposit is received. Provisional bookings are held for a period of 7 days - If full deposit is not received in this time the booking may be cancelled and the table rebooked. Deposits are non-refundable but can be transferred to another date as per our cancellation policy. Please note that we work with fresh produce & occasionally our chefs may have to change menu items if there is any unavoidable supply chain issues during December.

**Cancellations** - If the booking is cancelled up to 48 hours prior to the booking, the full deposit can be transferred for use on another date up to the 31st March 2026. Cancellation within 48 hours or no shows will be charged the full deposit amount. Please make our team aware of any allergies. GF Gluten Free VG Vegetarian