



FESTIVE MENU

Available Monday - Saturday in December

STARTERS

PANKO COATED BRIE WEDGES 8.95

Creamy brie wedges coated in panko breadcrumbs and deep-fried, served with berry compote (v)

DUCK SPRING ROLLS 10.95

Three crispy duck spring rolls with carrot, spring onion, and shredded duck, on a bed of asian-style salad, drizzled with hoisin sauce

KING PRAWNS AND AVOCADO CROSTINI 9.95

Grilled garlic and chilli prawns served on smashed avocado on a garlic-toasted crostini with a dressed mixed leaf salad

MAINS

TRADITIONAL FESTIVE ROAST TURKEY 18.95

Served with sage, onion and cranberry stuffing, bacon-wrapped sausages, honey roasted parsnips, roast potatoes, butter-glazed fresh seasonal vegetables & gravy

CRISPY SKIN-ON SALMON FILLET 20.95

Served with roasted red pepper sauce and salsa verde-roasted new potatoes

FILLET OF BEEF WELLINGTON 25.95

Seared fillet of beef rolled with mushroom duxelles, wrapped in puff pastry and served with Dauphinoise potatoes, buttered mixed greens & red wine gravy

MUSHROOM, CRANBERRY AND BRIE WELLINGTON 17.95

Sautéed mushrooms, cranberries, spinach, and brie wrapped in puff pastry. With roast potatoes, honey roasted parsnips, butter-glazed fresh seasonal vegetables & a side of veggie gravy (v)

Extras: six bacon-wrapped sausages 4.95

DESSERTS

CHRISTMAS PUDDING 7.95

With custard or brandy sauce (v)

HOMEMADE RHUBARB AND APPLE CRUMBLE 8.50

With warm custard (v)

RASPBERRY AND VANILLA CHEESECAKE 8.95

A vanilla and raspberry swirl cheesecake drizzled with raspberry couli (v)

