

2 Courses £17.95 3 Courses £19.95

Available 19th November 2020 – 24th December 2020

Please Contact Us For More Information 01297 553.553
Strictly Bookings Only Terms And Conditions Apply



Non refundable deposit – we are aware people will be concerned about the impact of COVID 19 but will also want to make plans, so this year we will accept bookings and then take a deposit payment of £10 per person 3 weeks before the booking.

Starters

Prawn Cocktail in a Marie Rose Sauce & Crispy Lettuce served with a Slice Of Granary Bread GF

Crispy Brie Wedge, with Cranberry Sauce & Salad Garnish v Homemade Carrot & Coriander Soup with Crusty Bread GF v

Homemade Chicken Liver and Brandy Pate with Granary Toast, Chutney & Salad Garnish GF

Breaded Whitebait with Homemade Tartar Sauce & Salad Garnish

Mains

Traditional Roast Turkey with Roast Potatoes, Pigs in Blankets, Stuffing & Fresh Vegetables GF

Vegetarian and Vegan Friendly Nut Roast served with Roast Potatoes & Fresh Vegetables GF v vg

> Roast Sirloin of Beef with Homemade Yorkie, Roast Potatoes & Fresh Vegetables GF

Homemade Fish Pie (Contains Prawns) served with Fresh Vegetables GF Homemade 5 Bean Chilli served with Rice GF V Vg

> Homemade Individual Steak & Ale Pie served with Roast Potatoes & Fresh Vegetables

Desserts

Traditional Handmade Georgie Porgies Christmas Pudding with Brandy Sauce

Apple & Cinnamon Crumble GFV

Syrup Sponge Pudding GF v

Chocolate Brownie GF V

Sorbet GF vg

Raspberry Pavlova GF v

Cheese & Biscuits v