

Christmas Menu

£23.99 // £27.99

3 courses // with welcome drinks on arrival, coffee to finish

Welcome Drinks

Estrella Daura Damm 5.4% // Gluten Free Lager

Freedom Helles 4.8% // Lager

Nero Di'volo Tule Sicillia (Organic, Ve) – Italy – 125ml // House

Red Fabrizio Vella Bianco (Organic, Ve) – Italy – 125ml // House

White Ca'Selva Prosecco (Organic) – Italy // House Prosecco

Wilfred's (Non-Alcoholic) // Italian Spritz

House-mulled wine

Starters

Clementine duck parfait

Roasted cauliflower and chestnut soup, served with toasted Plattsville sourdough (Ve)

Wild mushroom and chestnut risotto with shaved truffle (V and Ve options available)

Mains

*Turkey crown with roast potatoes, glazed carrots and parsnips, sweetheart cabbage, stuffing,
Yorkshire pudding, and house gravy*

*Striploin beef (served pink) with roast potatoes, glazed carrots and parsnips, sweetheart
cabbage, Yorkshire pudding, and house gravy*

*Roll of pork, with glazed carrots and parsnips, sweetheart cabbage, cracklings, Yorkshire pudding,
and house gravy*

*Nut roast, with roast potatoes, glazed carrots and parsnips, sweetheart cabbage, Yorkshire
pudding, and house gravy (V, Ve w/o yorkies)*

Optional add-ons £3.00 each

Maple sprouts (Ve)

Cauliflower cheese (V)

Jumbo pigs in blankets

Cider-braised red cabbage wedges (Ve)

Maple-roasted root vegetables (Ve)

Desserts

Peppermint cream pie (Ve and GF)

Deep-filled mince pie w/ Irish cream

Chocolate orange creme brulee

Add Christmas crackers to your table for £1.00 each

Please notify us of any allergies