



Festive Celebration

2 Courses £18.00 | 3 Courses £23.00

COMMERCIAL

Make It a Festive Feast!

Starters

Chef's Soup of the Day (v, ve, gfa)
Sourdough bread | Unsalted butter

Ham Hock & Pea Terrine
Apple chutney | Mixed salad
Balsamic croutons

Spicy Chicken Tempura (gfa)
Crispy chicken strips | Sweet chilli dip

Panko Breaded Brie Wedges (v)
Cranberry dip

Desserts

Traditional Christmas Pudding (v)
Brandy sauce

Duo of Ice Cream (v, vea, gfa)
Ask team for today's flavour

Raspberry & Gin Cheesecake (vea, gf)
Raspberry coulis | Raspberry sorbet

Sticky Toffee Pudding (v)
Toffee sauce | Vanilla ice cream

Mains

Slow-Braised Steak & Sausage Pie
Rich gravy | Seasonal vegetables | Fries

Chicken Parmigiana
Breaded chicken breast | Napoli sauce
Parmesan | House salad | Fries

Roast Turkey Breast
Sage & cranberry stuffing | Chestnut
crumb | Duck fat roast potatoes
Brussels sprouts | Baby carrots
Red cabbage | Pigs in blankets
Turkey jus

Mac & Cheese (v, gfa)
Add: Bacon 3.00 | Njuda 5.00
Korean chicken 5.00

Spiced Jackfruit Burger (v, ve, gfa)
Plant-based patty | Crisp lettuce
Vegan cheese | Spicy veganaise
Fries | Toasted vegan bun

Classic Smash Burger (gfa)
Double patty | Milk bun Cheddar
Mayo | Gem lettuce
Red onion | Pickles | Fries

Sides

Fries
Sea Salted (ve, gf) 4.25
Cajun (ve, gf) 4.25
Peri Peri (ve, gf) 4.45

**Rosemary & Garlic
Roast Potatoes** (ve, gfa) 4.95

Pigs in Blankets 6.00

Crispy Onion Rings (v) 4.95

Mini Mac & Cheese (v) 5.45

Garlic Bread (v, vea) 4.25

Cheesy Garlic Bread (v, vea) 4.95

Please alert our team of any food allergies or intolerances that you have, and we will do our best to accommodate you. (v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.