



Christmas Menu

£54.95 - Adults | £30.00 - Children
£20.00 Per Person Deposit

To Book: Call 01744 302021.



Starters

Homemade Lentil Soup

Served with warm, freshly baked bread.
(DF | GF | VG | VE)

Feta Cheese Triangles

Filo pastry with spinach & feta, served with tzatziki and sweet chilli dip (VE).

Garlic Mushrooms

Gently sautéed in garlic and butter, finished in a creamy white wine sauce. (GF | VG)

Mini Lamb & Beef Meatballs

Oven-baked with a hint of cheese, served in a rich tomato sauce. (DF)

Creamy King Prawn

Juicy prawns in Maria Rose sauce, presented on a bed of mixed leaves. (GF)

Desserts

Traditional Christmas Pudding

Served with custard sauce. (VE)

Gluten Free Carrot Cake

Served with Ice Cream. (GF)

Biscoff Cheese Cake

Served with Ice Cream. (VE)

Mains

Traditional Roast Sirloin of Beef

Served with golden roast potatoes, fresh seasonal vegetables, Yorkshire pudding, and a rich homemade gravy. (DF)

Roast Turkey with Trimmings

Tender slices of turkey accompanied by roast potatoes, seasonal vegetables, Yorkshire pudding, and lashings of gravy. (DF)

Vegetarian Moussaka

Aubergine, potato & pepper bake in tomato sauce, topped with béchamel & cheese, served with rice. (VG)

Pan-Fried Fillet of Seabass

Delicately cooked and served with potatoes, seasonal vegetables, and a fresh dill sauce. (GF)

DF - Dairy Free
GF - Gluten Free

V - Vegan
VG - Vegetarian

Allergen Information

Please let your server know about any allergies or dietary needs. While we take care to avoid cross-contamination, our kitchen uses nuts, gluten, dairy, and other allergens, so we cannot guarantee dishes will be completely allergen-free.

