

CHRISTMAS BOOKING MENU

Two courses £12.99 Three courses £14.99

STARTERS

CHICKEN LIVER PÂTÉ • Served with caramelized red onion chutney and half a baguette and butter.

MAPLE FLAVOURED ROOT VEGETABLE SOUP • Carrots, parsnips, and onions caramelized in a sweet maple syrup, seasoned with festive spices, served with half a baguette and butter.

STILTON & PEPPERCORN MUSHROOMS • Garlic ciabatta topped with sautéed mushrooms in a peppercorn sauce, finished with crumbled Stilton.

PRAWN COCKTAIL • Served with house cocktail sauce on a bed of lettuce.

MAINS

TRADITIONAL CHRISTMAS DINNER • Hand-carved turkey, pig in blanket, roast potatoes, Yorkshire pudding, stuffing, carrots, honey-roasted parsnips, Brussels sprouts and gravy.

SEA BASS RISOTTO • Grilled sea bass fillets on top of a honey-roasted parsnip and carrot risotto.

8OZ RUMP STEAK • Cooked to your liking. Served with chips, grilled tomato, mushrooms, onion rings, peas and a creamy peppercorn sauce.

DESSERTS

CHRISTMAS PUDDING • Served with your choice of custard or vanilla flavoured ice cream.

CHOCOLATE FUDGE CAKE • Served with vanilla flavoured ice cream.

FESTIVE CRUMBLE • Kentish apple and mincemeat crumble served with custard.

TO FINISH

CHEESE & BISCUITS • Mature Cheddar, Brie and Stilton with grapes caramelized red onion chutney, butter and a selection of biscuits.

£3.99

COFFEE & MINCE PIE

£1.99