

PUMPKIN SOUP* (v) (gfo)

Creamy pumpkin and potato soup, swirled with balsamic, served with sliced baquette and butter.

CRISPY CHILLI MANGO PRAWNS

Butterfly king prawns infused in a spicy mango and chilli jam coated in a crispy crumb, served with a lime and coriander dip.

DUCK PARFAIT (gfo)

Rich British duck liver parfait with a Cointreau and orange glaze, served with toasted farmhouse loaf and butter.

BEETROOT & GOATS CHEESE TART* (v)

Beetroot and a caramelised red onion chutney in a cheese pastry case, topped with goats cheese, served with mixed leaves and balsamic drizzle.

un Courses

ROAST TURKEY CROWN* (gfo)

Roast turkey crown served with roasted and mashed potatoes, pigs in blankets, stuffing, seasonal vegetables, Yorkshire pudding and gravy.

BEEF SIRLOIN* (gfo)
Roast sirloin of beef served with roasted and mash potatoes, roasted shallots, seasonal vegetables, Yorkshire pudding and gravy.

ROASTED SQUASH & RISOTTO VERDI* (ve) (n)

A risotto of broccoli, broad beans and leeks topped with roasted butternut squash, garnished with mixed leaves, balsamic drizzle and toasted seeds.

TUNA STEAK* (gfo)
Grilled tuna steak with a garlic, lemon and dill dressing, served with sweet potato mash and seasonal vegetables.

esserts

TRADITIONAL CHRISTMAS PUDDING (v)

A Christmas pudding served with brandy sauce.

CHEESEBOARD* (v)

Brie, stilton and cheddar with a selection of crackers, chutney and grapes.

STRAWBERRY & PROSECCO MOUSSE (v) (n)

Vanilla sponge with a white chocolate and prosecco mousse, topped with strawberries and white chocolate pieces, served with raspberry sorbet.

BLACK CHERRY PIE* (veo)

Sweet crisp pastry pie with black cherries in a cherry sauce, served with rich custard.

WARM CHOCOLATE & RASPBERRY FONDANT* (v)

Chocolate sponge centred with a raspberry fruit filling and topped with a rich chocolate and raspberry flavoured sauce, served with vanilla ice

— Mince Pie -

Adult £49.99 Children £24.99

*indicates which dishes are available for children under the age of 8 years old. (v) suitable for vegetarians, (ve) suitable for vegans, (veo) vegan option available, (gfo) gluten free option, (n) contains nuts



BOORING Procedure 1) Please make your initial reservation by telephone or in person. 2) Please confirm your Christmas Day booking with a £20 deposit per person and your booking form siday you are dining. 3) Your meal selection should be made at least 14 days prior to dining. 4) Any unconfirmed bookings will be assumed to be cancelled. 5) Deposits are non-refundable.	howing your menu selection	n within 7 days after mak			
NAME		Y SIZE	wns Tart *	io)	udding Mousse Fondan
TEL	ADULTS		go Pra	vn* (gf Risottc	mas P secco l (veo)
EMAIL			i Mang t (gfo)	y Crov * (gfo) ash &]	Christ d*(v) B Pros y Pie* Raspb
REQUESTED DATE OF PARTY REQUESTED TIME	CHILDREN	Geber and dren under 8	Pumpkin Soup* (v) (gfo) Crispy Chilli Mango Prawns Duck Parfait (gfo) Beetroot & Goats Cheese Tart *(v)	Roast Turkey Crown* (gfo) Beef Sirloin* (gfo) Roasted Squash & Risotto Verdi* (ve)(n) Tuna Steak* (gfo)	Traditional Christmas Pudding (v) Cheeseboard*(v) Strawberry & Prosecco Mousse (v)(n) Black Cherry Pie* (veo) Chocolate & Raspberry Fondant* (v)
Please write down everybody's name in your party & tick their selection below state (v), (ve), (veo), (gfo), (n) next to your name: (1)	w. Also please	ADULT CHILD Thistone which metable forcible	STARTERS	MAINS	DESSERTS
(2)					
(3)					
(4)	20				
(5)					
(6)					
(7)	33				
(8)					
(9)					
(10)					
(11)	- 12				
(12)					
(13)					
(14)					
(15)					
(16)	-				
(17)					
(18)					
(19)					
(20)					
STAFF USE ONLY DEPOSIT RECEIVED BY: SIGNATURE:	TOTALS:	AMOUNT:		DATE PAID:	

Visit www.pubpeople.com to view all of our pubs menus.