


Starters

Homemade Vegetable Soup served with malted bloomer bread 

Gluten Free Option Available. Please ask if required. 

Prawns with Garlic Butter 

Chicken Liver Pâté served with onion chutney

Moroccan Cauliflower Bites served with tomato chutney   

Crunchy Chicken Karaage served with Katsu Sauce

Mains

All served with seasonal vegetables

Roast Turkey served with sage and onion stuffing, pigs in blankets, roast potatoes and a delicious homemade gravy

Gluten Free Option Available. Please ask if required. 

Barnsley Lamb Chop with olive glaze 

Venison Bourguignon Pie

Baked Lemon & Pepper Cod served with buttered new potatoes 

Candied Vegetable & Seed Roast  

Desserts

Gluten Free Options Available. Please ask for details.

Christmas Pudding served with traditional brandy sauce

Bread & Butter Pudding served with hot custard

After Eight Mint Cheesecake served with pouring cream  

Naughty Chocolate Fudge Cake  

Strawberry & Marc De Champagne Sorbet   

To Finish

Tea or Coffee & Mince Pies

 Suitable for vegetarians.  Suitable for vegans.  Gluten Free.

If you have any allergies or dietary requirements please speak to one of the team for further information.