

# Christmas Menu

## To Start

### **Homemade Pea & Mint Soup**

served with a warm roll and butter

### **Homemade Potato Skins**

filled with cream cheese & pancetta with a cranberry salsa dip

### **Soy & Ginger Chicken**

shredded chicken strips served with jalapeno infused mayonnaise

### **Creamy Cheddar and Garlic Sprouts**

brussel sprouts in a rich & creamy garlic sauce topped with mature cheddar, served with toasted baguette slices

### **Boozy Belly Pork**

cubes of belly pork in a sticky whisky BBQ and cranberry glaze

## Mains

### **Traditional Roast Turkey**

Roast Turkey served with Christmas stuffing & roasting meat gravy

### **Roast Beef & Homemade Yorkshire**

Roast Beef with homemade Yorkshire pudding & roasting meat gravy

### **Veggie Parcel**

a colourful selection of mixed vegetables encased in hand crimped pastry served with Christmas stuffing, homemade Yorkshire pudding and vegetarian gravy (vegan option available)

*All served with a chef's selection of seasonal Vegetables & Roast Potatoes*

### **Noel Ale Battered Fish**

hand beer battered haddock served with thick cut gourmet chips, mushy peas, homemade tartare sauce & a lemon garnish

### **Cumberland Sausage Ring**

topped with smoked streaky bacon, cranberry and brie on a bed of wilted spinach infused mashed potatoes with a red wine jus and peas

### **Homemade Festive Burger**

brie filled beef & pancetta burger served in a dressed brioche bun topped with cranberry salsa served with homemade whisky onion rings, sage seasoned fries and homemade coleslaw

## Desserts

### **Traditional Christmas Pudding Slice**

served with clotted cream

### **Raspberry and White Chocolate Brulee Cheesecake**

silky smooth white chocolate cheesecake with a vibrant swirl of raspberry served with whipped cream

### **Homemade Caramel Apple Crumble**

topped with a scoop of creamy vanilla ice-cream

### **Homemade Double Chocolate Posset**

milk & dark chocolate posset topped with a scoop of white chocolate ice-cream with lotus biscuits to dip

### **Santas Sundae**

sticky yule log pieces, vanilla ice-cream, milk and white chocolate sauces, whipped cream and a sugar curl wafer

*All Garnished with Fresh Berries*

### **Cheese & Biscuits (£3 Extra Charge)**

a selection of cheeses, served with biscuits, butter & caramelised red onion chutney

2 Courses £22.50 / 3 Courses £26.50  
Menu served from 22<sup>nd</sup> November until  
23<sup>rd</sup> December  
12noon-8.15pm  
**Pre booking and pre ordering essential**