



Festive Menu

TWO COURSE £24.00
THREE COURSE £31.00
10% OFF LUNCH BOOKINGS

TO START

GARLIC MUSHROOMS
WITH BREADS
(V,VGN,GF)

PRAWN & CRAYFISH COCKTAIL
(GF)

BREADED CAMEMBERT BITES
WITH CRANBERRY DIPPING SAUCE
(V)

RUDOLPH ROCKET FUEL
ROASTED RED PEPPER AND TOMATO SOUP
WITH SOURDOUGH
(V)(VGN)(GF)

FESTIVE OINK STACK
BLACK PUDDING, SAUSAGE MEAT STUFFING, SMOKED BACON SERVED WITH A CREAMY MUSHROOM SAUCE

MAINS

TRADITIONAL TURKEY DINNER
WITH PIGS IN BLANKETS,
AND ALL THE TRIMMINGS
(GF)

BRAISED FETHERBLADE OF CUMBRIAN BEEF
WITH BUBBLE AND SQUEAK MASH, YORKSHIRE PUDDING,
WINTER VEGETABLES AND A SHALLOT AND THYME GRAVY
(GF)

BAD SANTA BURGER
SOUTHERNFRIED CHICKEN BREAST TOPPED WITH CHEESE, BACON, CRANBERRY, PIGS IN BLANKETS SERVED WITH A
CHOICE OF CHIPS, FRIES OR SWEET POTATO FRIES

CREAMY GREENS PESTO & BUTTERBEAN STEW
CREAMY COMFORTING STEW WITH HOMEMADE VEGAN DUMPLINGS
(V,VGN)

FESTIVE FISH & LEEK PIE
SMOKED HADDOCK AND COD IN A CREAMY LEEK SAUCE WITH A BUTTERY MASH TOP
SERVED WITH SEASONAL VEG AND CRUSTY BREAD

DESSERT

STICKY TOFFEE PUDDING
WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM
(V)

SPICED CHOCOLATE ORANGE TART
WITH TROPICAL FRUIT SORBET
(V,VGN)

AFTER EIGHT MINT DOUBLE CHOCOLATE BROWNIE
SERVED WARM WITH VANILLA ICE CREAM
(GF)

MULLED WINTER BERRY MESS
WITH MULLED WINE FRUIT, MERINGUE, CREAM AND GINGERBREAD BISCUIT
(V)

I'M TOO FULL FOR DESSERT
ENJOY A COCKTAIL INSTEAD
FRENCH MARTINI, ESPRESSO MARTINI OR SALTED CARAMEL MARTINI

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY REQUIREMENTS
GF-GLUTEN FREE V-VEGETARIAN VGN-VEGAN
£10PP DEPOSIT FOR GROUPS OF 10+ AND PRE ORDER 3 DAYS BEFORE YOUR BOOKING