

'TIS ^{THE} CARVERY FESTIVE MENU

SERVED FROM FRIDAY 29TH NOV 2024
2 COURSE **£24.95PP**, 3 COURSE **£28.95PP**
CHILDREN 2 COURSE **£12.50PP**, 3 COURSE **£14.50PP**

£10PP DEPOSIT TO GUARANTEE BOOKING

TO START

Potted duck liver & Cointreau pâté,
toasted bloomer bread and cranberry sauce

Creamy Winter vegetable soup,
herb croutons, warm bread and butter * (VGA)

Prawn & avocado cocktail,
Marie Rose sauce, lemon and granary bread *

Oyster mushroom fritters on flour tortilla with hummus
and roast garlic & herb mayonnaise (VG)*

FROM THE CARVERY

**A selection of sage roasted turkey breast,
honey roast ham and roast topside of British beef**,
freshly steamed, baked & roasted seasonal vegetables, creamed potatoes,
fluffy roast potatoes & all the traditional festive trimmings *

FROM THE KITCHEN

Pan fried fillet of sea bass, parsley buttered baby potatoes,
wilted spinach, Prosecco & lemon cream sauce (NGCI)

Beetroot Wellington, beetroot, onion & soya mince wrapped in puff pastry,
roast potatoes, seasonal vegetables and vegan gravy (VG)

PUDDINGS

Christmas pudding, brandy sauce and whipped Chantilly cream

Glazed vanilla crème brûlée, shortbread crumb and Baileys ice cream *

Rich chocolate tart with mulled berries (VGA)

British cheese board, biscuits, apple, celery and
Plum Pudding ale chutney * (+£2.00 supplement)

This Christmas, JW Lees and



are offering buy one get one
free on Coke Icon bottles for
designated drivers.

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, * Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu. Our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones.

