



Christmas MENU

*Gluten free & Vegan
options available*

STARTERS

Prawn Cocktail served with sourdough bread and butter.
Homemade Honey roasted parsnip soup with sourdough bread. v
Garlic mushrooms served on sourdough toast v
Chicken liver pate served with melba toast and a side salad v

MAIN DISHES

Traditional roast turkey, pigs in blanket and stuffing.
Barnsley Lamb chop . braised in red onions, rosemary, garlic and red
wine
Slow cooked Beef brisket "Bourguignon".
Fish Pie - Cod, prawns, salmon and smoked haddock cooked in a white
wine & parsley sauce topped with mash potato.
Mushroom, spinach and chickpea pie (v)
All served with roast potatoes, seasonal vegetables, Yorkshire pudding
and a red wine gravy.

DESSERTS

Traditional Christmas pudding with brandy sauce
Homemade fruit crumble
Homemade strawberry and white chocolate cheesecake
Homemade Triple chocolate brownie
Served with a choice of vanilla ice cream, fresh cream or custard.
Selection of cheeses served with crackers, grapes, Branston pickle and
pickle onions

2 courses - £ 27.95 - 3 Courses £34.95

Children - 2 courses - £ 18.95 - 3 Courses £24.95

Mince pies & Coffee £ 3.95