



Christmas MENU

*Gluten free & Vegan
options available*

STARTERS

Prawn Cocktail served with bread and butter.
Homemade Honey roasted parsnip soup with crusty bread. v
Breaded whitebait served with side salad, lemon and tartare sauce
Spinach and Feta cannelloni served with 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”.
Baked Salmon served with a white wine sauce on a bed of spinach.
Turkey, ham and leek pie
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 Christmas cheesecake
Panettone bread and butter pudding
Triple chocolate brownie
Syrup pudding
Served with a choice of vanilla ice cream, fresh cream or custard.
• Selection of Cheese & crackers - £ 5.95
2 courses - £ 24.95 - 3 Courses £ 29.95 Mince pies & Coffee £ 3.95