



CHRISTMAS MENU

Festive Dining - 2 Courses £34.95 | 3 Courses £39.95

*Every guest will enjoy a complimentary Irish Cream liqueur to finish
– our festive gift to you.*

STARTERS – *Begin Your Feast*

V Creamy Garlic Mushrooms

Sautéed mushrooms in a velvety garlic cream sauce, served on crostini.

Classic Prawn Cocktail

Juicy prawns on crisp lettuce with Marie Rose sauce & lemon.

Festive Pigs in Blankets

Pork sausages wrapped in crispy bacon – Christmas on a plate.

V Crispy Jalapeño Poppers

Golden breaded jalapeños stuffed with cheese, served with salsa.

MAINS – *From the Grill, Cooked to Order*

All mains are served with chips or buttery new potatoes, and peas, mushrooms & tomato or fresh salad.

10oz Rump Steak

Bold and full-flavoured, grilled to your liking.

10oz Sirloin Steak

Lean, juicy and tender, a steakhouse classic.

Hunters Chicken

Grilled chicken breast topped with BBQ sauce, crispy bacon & melted cheese.

V Vegetable Lasagne

Layers of roasted vegetables, pasta & cheese, served with salad & garlic bread.

FESTIVE INDULGENCE UPGRADES:

12oz Ribeye Steak

Juicy, marbled and rich (£4 supplement).

8oz Fillet Steak

Our most tender, melt-in-the-mouth cut (£5 supplement).

Festive Farmyard Feast

A mighty 30oz mixed grill of rump, pork, gammon, chicken, lamb chop & sausages, topped with onion rings & a fried egg, served with chips, peas, mushrooms & tomato or fresh salad, plus a sage & onion stuffing ball and cranberry sauce (£5 supplement).

Your Sauce, Your Way (included): Peppercorn • Blue Cheese • Rich Gravy

DESSERTS – *Sweet Endings*

Decadent Chocolate Fudge Cake

Warm, with lashings of chocolate sauce, plus cream, custard or ice cream.

Sticky Toffee Pudding

Drenched in rich toffee sauce, with cream, custard or ice cream.

Traditional Christmas Pudding

The festive classic, served warm with cream, custard or ice cream.

Festive Extra: Complimentary Irish Cream liqueur to finish

