

Our Festive Dinner Menu

Start the evening with a Poinsettia Cocktail (Prosecco, orange liqueur and cranberry juice) £10

THE FIRST COURSE

Bang Bang Cauliflower Tacos(vg)(v)(g*)

Chardonnay 125ml £5.75

Crab and Prawn Quesadillas with a tomato and mango salsa(g*)

Provencal Rose 125ml £5.95

Creole baked Goats Cheese in a roasted red Pepper cup (g)(vg)(v*)

Chenin Blanc 125ml £5.50

Course Ardennes Pate served with chutney and toasted sourdough
Woodchester Bacchus 125ml £7.35





(g)gluten free (vg) vegetarian (v) vegan *optional available

THE MIDDLE COURSE

Roast Sirloin of Beef, goose fat roast potatoes & parsnips, Yorkshire pudding, braised red cabbage and seasonal veg (g*)

Malbec 125ml £6.50

Rolled Turkey Breast with a cranberry stuffing and pigs in blankets, goose fat roast potatoes and parsnips, braised red cabbage and seasonal veg (g*)

Sauvignon Blanc NZ.125ml £6.50

Salmon en croute, dauphinoise potatoes, roast parsnips, braised red cabbage & seasonal veg

Picpoul de Pinet 125ml £6.95

Vegan vegetable and lentil Pithiver with a tomato and pepper sauce, olive oil roasted potatoes and parsnips and seasonal vegetables (vg),(v), (g^*)

Shiraz 125ml f6.25

(g)gluten free (vg) vegetarian (v) vegan *optional available





A SWEET FINISH

Pumpkin and Ginger Cheesecake with warm Caramel sauce

Monbazillac 50ml £7.00

Christmas Sherry Trifle (g*)(v*)

Bramble and Gage Amaretto 50ml £5.75

Christmas Sticky Toffee Pudding served warm with clementines and cream Pedro Ximenez £7.00ml

In Addition Festive Cheeseboard of 3 British cheeses £14.00p.p.

10 yr old Tawny Port £6.75

3 Courses £48.95 (£53.85 including 10% service charge)

