

# *Festive Menu*

## STARTERS

### *Traditional Prawn Cocktail*

8.95

Succulent Atlantic prawns served on crisp baby gem lettuce with a rich Marie Rose sauce, lemon wedge & festive paprika dusting.

### *Smoked Salmon & Cream Cheese*

8.95

Delicate smoked salmon layered with creamy, tangy cream cheese on warm, buttered toast, finished with a squeeze of lemon and a sprinkle of fresh dill. A classic and elegant festive starter.

## MAINS

### *Traditional Turkey Dinner*

18.95

Hand-carved roast turkey served with sage & onion stuffing, golden roast potatoes, seasonal vegetables, pigs-in-blanket, and rich homemade gravy. A classic festive favourite.

(GFA)

### *Festive Burger*

16.95

Two seasoned turkey burgers stacked with melted brie, crispy smoked bacon, and a classic pig-in-blanket, all served in a toasted brioche bun. Comes with a pot of rich festive gravy for dipping and dripping.

### *Butternut Squash, Mixed Bean & Cheese Pie*

13.95

A hearty and warming pie filled with roasted butternut squash, mixed beans, and a blend of melted cheeses, encased in golden, flaky pastry. Served with seasonal vegetables and rich gravy — perfect for a cozy festive meal.

(V)

### *Turkey, Cranberry & Brie Pizza*

12.95

A seasonal favourite with tender slices of roast turkey, creamy brie, and sweet cranberry sauce on a crisp, golden base, finished with a sprinkle of fresh rosemary. Perfect for a festive treat!

## DESSERTS

### *Tradition Christmas Pudding*

6.50

A traditional steamed Christmas pudding packed with dried fruits, nuts, and warming spices, served with brandy butter or rich custard. A classic festive treat to finish your meal.

(V)

### *Chocolate Yule Log*

6.50

A rich chocolate sponge rolled with creamy chocolate ganache, dusted with cocoa, and decorated with festive holly. A classic indulgence for the season.

(V)

