

## FESTIVE MENU 2026

2 Courses 26.95 / 3 Courses 30.95

Children 2 Courses 13.95 / 3 Courses 15.95

Available all day every day from 23<sup>rd</sup> November 2026 (excluding 25th and 31st December)

For parties of 8 or more, £10pp deposit and pre-order is required

### Starters

**Creamed winter vegetable soup**, herb croutons, warm bread and butter (VGA/\*)

**Beetroot falafel**, nacho crisp and a spiced tomato & chickpea sauce (VG/\*)

**Prawn & avocado cocktail**, Marie-Rose sauce, lemon and granary bread (\*)

**Duck liver & Cointreau pâté**, sticky fig chutney and toasted sourdough

### Mains

**Pan fried seabass fillets**, lemon & parsley crushed potatoes, buttered greens and tartar hollandaise sauce (NGCI)

**Festive roast turkey**, Yorkshire pudding, pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables and turkey gravy (\*)

**Slow & low braised feather blade of beef**, Yorkshire pudding, spiced parsnip mash, glazed carrot, roast potatoes and red wine gravy (\*)

**Sweet potato, cranberry & chestnut roast**, crispy fried shallots, roast potatoes, seasonal vegetables and gravy (VG)

### Puddings

**Christmas pudding**, brandy sauce and whipped Chantilly cream

**Chocolate & toffee tart**, mulled berries and vanilla ice cream (VGA/NGCI)

**Apple & cinnamon crumble**, custard or ice cream

**Wedges of Clawson Farm Stilton & Calveley Mill Lancashire cheese**, Plum Pudding ale & apple chutney and fruit loaf

### Sides

Festive roast potatoes (V/NGCI) +4.95 / Pigs in blankets +4.95 / Cauliflower cheese bake (V/NGCI) +4.95

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, (\*) Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order.

**J.W. LEES**