





CHRISTMAS Bullet Menu

Select 7 of the following: £15 Per Person

Mini Yorkshire Pudding with Pigs in Blanket
Turkey Salad Wrap
Sausage and Black Pudding Rolls
Deep Fried Brie with Chutney
Ham Hock & Smoked Chicken Spring Rolls
Roast Thyme and Rosemary New Potatoes
Potato Skins

Fries

Halloumi and Sweet Chilli Wraps
Pork and Stuffing Bon Bons
Sage and Onion Bon Bons
Chicken, Cranberry and Smoked Cheese Wrap

Add a Festive treat for £4pp

Mince Pie with Tea or Coffee Vanilla Crème Brûlée & Shortbread Biscuit Christmas Pudding and Brandy Sauce

Available Monday to Saturday

(Must be pre-ordered in advance)

(If you wish to have a DJ, please organise your own)

CHRISTMAS

Fayre Menu

STARTERS

White Onion & Cheddar Soup, Thyme & Onion Seeded Loaf (*, V, Ve)

Smoked Chicken & Ham Hock Terrine, Onion Chutney,

Toasted Ciabatta (*)

Potted Salmon & Shrimp, Pickled Shallots & Cucumber, Croutons, Herb Aioli (*)

Goats Cheese, Sun Blushed Tomato & Pesto Tart, Tomato Chutney & Balsamic Salad

MAINS

Turkey Parcel, Cranberry & Sage Stuffing, Wrapped in Streaky Bacon, Roast Potatoes, Pigs in Blankets, Roasted Carrots & Parsnips, Pan Fried Brussel Sprouts, Cranberry Sauce & House Gravy

Pan Fried Sea Bream, Confit Pepper & Cherry Tomato, Bubble & Squeak, Buttered Greens & Lobster Bisque (GF)

Beetroot, Carrot & Mushroom Bourguignon, Herb Mash & Parsnip Crisps (V, Ve, GF)

Crispy Belly Pork, Black Pudding Bon Bons, Crushed Garlic & Herb Baby Potatoes & Roast Carrots, Red Wine Jus

DESSERTS

Christmas Pudding, Served with Brandy Sauce & a Mulled Cider Cranberry Compote (*)

Biscoff Cheesecake, with Biscoff Crumb

Sticky Toffee Pudding, Sticky Toffee Sauce & Honey Comb Ice Cream

Raspberry & Champagne Posset, Shortbread,

Chantilly Cream, Gold Dust

Baileys Crème Brulee, Double Chocolate Biscotti (*)

Lunch 2 Courses £25

Dinner 2 Courses £25

Lunch 3 Courses £30 • Dinner 3 Courses £30





NEW YEAR'S EVE Work

STARTERS

Broccoli, Leek & Stilton Soup, Crispy Onion Crumb & Warm Ciabatta (V*)

Katsu Chicken Spring Rolls, Pickled Slaw, Katsu Curry Dip Smoked Haddock, Leek & Pea Risotto, Poached Egg, Curried Oil Honey Roasted Goats Cheese, Sun Blushed Tomato & Red Pepper Chutney, Basil Crostini & Balsamic Syrup

MAINS

Chicken Breast Wrapped in Parma Ham, Panko Breaded Buffalo Mozzarella. Roasted Chorizo & Tomato Sauce, Sauteed Greens, Pesto & Balsamic

8 oz Sirloin Steak, Bourguignon Sauce, Crushed Roasted Garlic & Thyme Potatoes, Roasted Vegetables

Wild Mushroom Croquette, Pea Puree, Buttered Spinach, Roasted Garlic Aioli, BBQ Spring Onions

Seafood Pancake, Haddock, Salmon & Prawns, Thermador Sauce, Sunblushed Tomato Salad & Fries

DESSERTS

Belgian White Chocolate & Toblerone Cheesecake
Vanilla Pod Crème Brulee, Lemon Biscotti
Sticky Toffee Pudding, Sticky Toffee Sauce & Fudge Ice Cream
Popcorn Panna Cotta, Salted Caramel Sauce

2 Courses £26 3 Courses £30

NEW YEAR'S DAY

Menu

STARTERS

Broccoli, Leek & Stilton Soup, Crispy Onion Crumb & Warm Ciabatta (V *)

Yorkshire Puddings, House Onion Gravy
Prawn Cocktail, Marie Rose Sauce & Bread (*)
Katsu Chicken Spring Rolls, Pickled Slaw, Katsu Curry Dip
Honey Roasted Goats Cheese, Sunblushed Tomato & Red
Pepper Chutney, Basil Crostini & Balsamic Syrup

MAINS

Roast Topside Beef, Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (*)

Roast Loin of Pork, Crackling, Apple Sauce, Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (*)

Roast Chicken Breast, Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (*)

Duo of Pork & Beef, Crackling, Apple Sauce, Roast Potatoes, Creamy Mash, Dauphinoise Potatoes, Roasted Carrot and Parsnip, Yorkshire Pudding and Gravy (*)

Wild Mushroom Croquette, Pea Puree, Buttered Spinach, Roasted Garlic Aioli & BBQ Spring Onions

Seafood Pancake, Haddock, Salmon & Prawns, Thermador Sauce, Sunblushed Tomato Salad & Fries

DESSERTS

Belgian White Chocolate & Toblerone Cheesecake
Vanilla Pod Crème brulee, Lemon Biscotti
Sticky Toffee Pudding, Sticky Toffee Sauce &
Fudge Ice Cream (V)

Popcorn Panna Cotta, Salted Caramel Sauce & Popcorn

2 Courses £26 3 Courses £30





AFTERNOON TEA

Available Monday-Saturday 12-5pm
(Please Pre-book 48 hours in advance)
Afternoon Tea gets a complimentary glass of Prosecco

£23 Per Person

SUNDAY LUNCH

Available Every Sunday 12pm-3pm (Booking is advised)

1 Course £17 2 Courses £20 3 Courses £23

PARMO NIGHT

Available every Thursday 5pm-8pm

Medium Parmo £17 Large Parmo £19

FUNCTION ROOMS

As well as our restaurant, we have two function rooms suitable for weddings, baby showers, wakes, meeting and conferences, gender reveals, games nights, private dining... parties for any occasion! Our friendly and knowledgeable team are happy to help with organising your event and will ensure it is special for you and your guests.

YEOMAN SUITE

Our Yeoman Suite is ideal for something more intimate and can hold up to 30 people.

WILFORD SUITE

Our Wilford Suite can hold up to 80 people, has its own bar, dance floor and area for a band or DJ.

ACCOMMODATION

We have 11 recently refurbished en-suite bedrooms. These 11 rooms are all chalet style, adjacent to the carpark and comprise of 8 standard double rooms, 1 twin, 1 family room which sleeps 3 and has a shower over the bath, and 1 family room which is also our wheelchair accessible room which sleeps 4.



