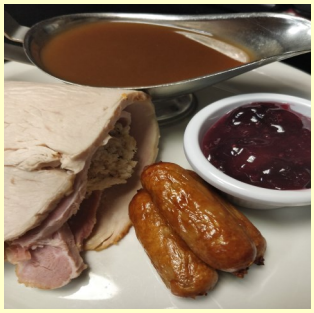
Chef's Christmas Specials Menu

Traditional Roasts for the Festive Season with accompaniments.



Turkey & Ham
Roast Turkey and Ham, sliced and wrapped around Sage and Onion Stuffing served with Chipolata Sausages, Cranberry Sauce and traditional Gravy
£14.75

Roast Beef
Slow roasted Silverside of Beef with Yorkshire Pudding and traditional Gravy
£14.75

Lentil, Nut & Cranberry Roast
Lentils, Tree Nuts and Vegetable Loaf, roasted, sliced and served with a rich Port and Cranberry Gravy.
(All Gluten Free, Dairy Free, Vegetarian and Vegan)
(If vegan let us know so we can ensure all sides are vegan also)
£12.95

Above served with Carrots and Brussel Sprouts, Mashed & Roast Potatoes.

Stack & Rack
Slow roasted pork ribs in sweet sticky honey BBQ sauce.
Served with your choice of side
£9.95

Drinks Specials

Cocktail of the Month

Mistletoe Martini £4.95

Vodka, Apple Sourz, Cinnamon Syrup and Cranberry Juice,
shaken (not stirred!) with ice cubes.
Served in a sherbet dipped glass garnished with olives.

Wine of the Month - £12 per Bottle

Oliver & Greg's
Californian White Zinfandel 11.5%
Cal Del Lago
Italian Cabernet Sauvignon 11.5%
Pais de Poetas
Chilean Sauvignon Blanc 12 %

Beer of the Month

Bud Light 3.5% (300ml) £2.50

Cider of the Month

Magners Dark Fruits 4.0%ABV (500ml) *£3.00*