

3 Course Menu

STARTERS

Ham Hock

A pressed terrine made from slow-cooked ham hocks with peas, wholegrain honey mustard and parsley

Smoked Salmon

Served on Melba toast and horseradish cream

Roasted Red Pepper & Pumpkin Soup

Made with sweet, charred red peppers, garlic, sun dried tomatoes

Mushroom Bruschetta

Mushrooms and thyme, with a drizzled of balsamic and a lightly toasted bread

MAINS

Fish & Chips

A lightly beer battered cod, served with mushy peas and thick cut chips

Chicken or Beef Burger

Lettuce, tomatoes, topped with cheddar cheese and served with thick cut chips

Pizza

Choice of pepperoni, chicken, vegetarian or margarita

Spinach & Ricotta Cannelloni

With grated Cheese and a rich béchamel sauce

Chicken Curry

Cooked with authentic Indian spices

DESSERT

Sticky Toffee Pudding

A base of soft cake is studded with chopped dates, then drowned in a creamy toffee sauce

Ice Cream

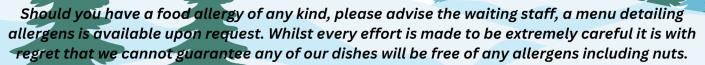
With a choice of three scoops

Panna Cotta

Severed with fresh raspberries

Gluten free lemon tart

Asesty explosion of lemon and a crusty biscuit base



Childrens Winter Wonderland Menu

3 Course Menu - £18.00 per child





STARTERS

Mozzarella Sticks Hummus BBQ chicken strips Baby salad





MAINS

Sausage & Mash with garden peas Chicken nuggets chips and peas Tomato Pasta Kids Burger Chicken or Beef Fish bites with chips and peas







DESSERTS

Chocolate Brownie Ice cream Fruit Salad Apple pie and custard





Children under 5 years old will dine for free when accompanied by a full paying adult.

Should you have a food allergy of any kind, please advise the waiting staff, a menu detailing allergens is available upon request. Whilst every effort is made to be extremely careful it is with regret that we cannot guarantee any of our dishes will be free of any allergens including nuts.





