

Christmas Menu

Available from 1st-24th December to pre-booked parties

Served 12-2pm & 5-8.30pm Tuesday-Saturday

- ☐ Butternut squash & sage soup, roast pumpkin seeds (v/ve/gf bread available)
- ☐ Smoked salmon, dill creme fraiche, prawns & rye bread (gf)
- ☐ Goats cheese, chorizo & hot honey creamed mushrooms, toasted brioche (v)
- ☐ Risotto, brussel sprout, chestnut & lemon (v/ve/gf)



- ☐ Cumbrian roast turkey, roast potatoes, pigs in blankets, chestnut & sage stuffing, cranberry sauce & Shiraz gravy (gf on request)
- ☐ Salmon fillet, new potatoes, savoy cabbage & thermidor sauce (gf)
- ☐ Pork loin, smoked bacon & bourbon mash, tenderstem broccoli & redwine jus (gf)
- ☐ Mushroom, leek & sweet potato shortcrust pie, greens, pickled walnut & oat milk sauce (v/ve)
- ☐ 8oz Sirloin steak, dressed salad, hand cut chips, onion rings & au Poivre sauce (£8 supplement)

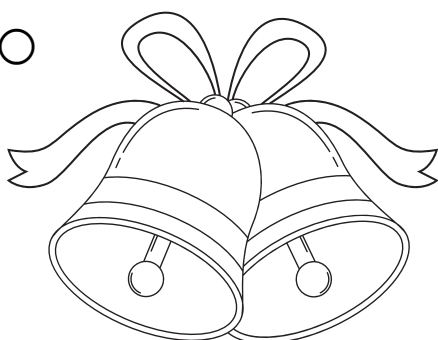


- ☐ Traditional Christmas pudding with homemade brandy sauce
- ☐ Sticky toffee pudding with butterscotch sauce & vanilla ice cream
- ☐ Lemon posset served with shortbread biscuits (gf on request)
- ☐ Selection of 3 continental cheeses served with crackers, homemade chutney & honey (£4 supplement)

*Price includes seasonal vegetables with the main course

2 or 3 course lunch £25/£30
per head

3 course evening meal -
£30 per head



-Please advise of any
allergies/intolerances with your
booking form..