

# FESTIVE DINNER MENU

## *Starter*

**Cream of Vegetable Soup** | Crispy Croutons | Freshly Baked Roll (V) (\*VG) (\*GF)  
**Creamy Garlic & Herb Mushrooms** | Rocket & Red Onion Salad | Garlic Croutes (\*VG) (GF)  
**Traditional Bruschetta** | Balsamic Glaze | Crispy Rocket (VG) (\*GF)  
**Smoked Salmon & Baby Prawn Salad** | Lemon & Horseradish Dressing (GF)

## *Main Course*

Served with a selection of Potatoes and Seasonal Vegetables

**Roast Staffordshire Turkey** | Chipolata Sausage | Savoury Stuffing | Stock Gravy (\*GF)  
**Slow Braised Beef** | Yorkshire Pudding | Stock Gravy (\*GF)  
**Lightly Grilled Fillet of Salmon** | Asparagus Cream Sauce (GF)  
**Roasted Vegetable Tart** | Tomato & Chive Sauce (VG)  
**Five Bean Chilli & Rice** | Vegan Cheese (V) (VG) (\*GF)

## *Dessert*

**Traditional Christmas Pudding** | Rich Brandy Sauce (\*VG) (\*GF)  
**Vanilla Cheesecake** | Biscoff Sauce | Biscoff Crumb | Vanilla Ice Cream (\*VG) (\*GF)  
**Sticky Toffee Roulade** | Salted Caramel Ice Cream  
**Celebration Trifle** | Chocolate Shavings

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### **Freshly Brewed Coffee/Tea**

served with delicious warm mince pies

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | \* can be adapted

### AVAILABILITY

Monday 16th November to Thursday 24th December 2026

TIMINGS: 6pm - 9pm