



Pie & Pea Nights



1 courses £25.00

2 courses £32.00

Each Wednesday in December

2nd, 9th, 16th, 23rd

Welcome to our Brass Band Christmas Night!

Enjoy an evening of festive music, Christmas carols and plenty of sing-along favourites. Warm up with our traditional Pie & Pea supper and join us for a fun-filled night of Christmas cheer.

MAINS

Turkey cranberry & bacon lardon pie, served with creamy mashed potato, peas and proper gravy (GFa)

Roasted spiced butternut squash & root vegetable pie, served with olive oil mashed potato, peas and plant-based gravy (GFa) (VE)

DESSERT

Apple and blackberry almond crumble, vanilla ice cream (GF)(VE)



*If you have an allergy or intolerance, please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.
All prices are inclusive of VAT at 20%*





Big Band Night

Saturday 12th December

3 courses and a DJ £48pp

STARTERS

Ginger & cinnamon duck pâté served with micro herbs & orange salad, toasted sourdough and pickled vegetables (GFa)

Cured salmon with pickled heritage beetroot, brown crab mousse, beetroot & balsamic chutney and warm bread (GFa)

Wild mushroom & truffle arancini with a roasted pepper velouté and micro herbs (GF) (VE)

MAINS

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb roasted potatoes, sausage & cranberry stuffing, pigs in blankets and gravy (GFa)

Slow cooked beef shin with potato purée, sautéed kale, roast carrots, pickled cabbage and gravy (GF)

Sweet potato & chickpea tagine with harissa roasted aubergine, crispy tofu, quinoa rocket & pomegranate salad (VE) (GFa)

DESSERTS

Christmas pudding served with brandy crème anglaise (GFa)

Apple & strawberry strudel served with vegan vanilla ice cream and raspberry coulis (GF) (VE)

Pavlova with a winter berry compote, matcha Chantilly cream, orange sorbet and berry coulis (GF) (V)

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Grumpah Christmas Lunch

£47.00 per person



STARTERS

Ginger & cinnamon duck pâté served with micro herbs & orange salad, toasted sourdough and pickled vegetables (GFa)

Cured salmon with pickled heritage beetroot, brown crab mousse, beetroot & balsamic chutney and warm bread (GFa)

Wild mushroom & truffle arancini with a roasted pepper velouté and micro herbs (GF) (VE)



MAINS

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb roasted potatoes, sausage & cranberry stuffing, pigs in blankets and gravy (GFa)

Slow cooked beef shin with potato purée, sautéed kale, roast carrots, pickled cabbage and gravy (GF)

Sweet potato & chickpea tagine with harissa roasted aubergine, crispy tofu, quinoa rocket & pomegranate salad (VE) (GFa)

DESSERTS

Christmas pudding served with brandy crème anglaise (GFa)

Apple & strawberry strudel served with vegan vanilla ice cream and raspberry coulis (GF) (VE)

Pavlova with a winter berry compote, matcha Chantilly cream, orange sorbet and berry coulis (GF) (V)

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Afternoon Tea with Santa

Sunday 6th and Sunday 13th December

12.30pm or 2.30pm

Child £12.50

Adult £25.00



Take a magical photo with Santa
(don't forget your camera!)
Receive a special festive selection
box gift from Santa

ADULT MENU

SAVOURY TREATS

All sandwiches served on bloomer bread

Turkey with pork & cranberry stuffing (GFa)

Pigs in blankets with brie and red onion & blueberry chutney (GFa)

Smoked salmon with cucumber & cream cheese (GFa)

SWEET TREATS

Christmas cake

Chocolate brownie

Mini winter berry pavlova

Cranberry scone with clotted cream and jam



CHILDREN'S MENU

SAVOURY TREATS

Ham sandwich on bloomer bread (GFa)

Pigs in blankets with tomato sauce

Vegetable sticks and hummus

SWEET TREATS

Chocolate scone with clotted cream and nutella

Chocolate brownie

Gingerbread man

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Private Party Nights

£45.00 per person

Sparkling wine or beer drinks reception

3 course meal

DJ

STARTERS

Ginger & cinnamon duck pâté served with micro herbs & orange salad, toasted sourdough and pickled vegetables (GFa)

Cured salmon with pickled heritage beetroot, brown crab mousse, beetroot & balsamic chutney and warm bread (GFa)

Wild mushroom & truffle arancini with a roasted pepper velouté and micro herbs (GF) (VE)

MAINS

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb roasted potatoes, sausage & cranberry stuffing, pigs in blankets and gravy (GFa)

Slow cooked beef shin with potato purée, sautéed kale, roast carrots, pickled cabbage and gravy (GF)

Sweet potato & chickpea tagine with harissa roasted aubergine, crispy tofu, quinoa rocket & pomegranate salad (VE) (GFa)

DESSERTS

Christmas pudding served with brandy crème anglaise (GFa)

Apple & strawberry strudel served with vegan vanilla ice cream and raspberry coulis (GF) (VE)

Pavlova with a winter berry compote, matcha Chantilly cream, orange sorbet and berry coulis (GF) (V)

Minimum numbers of 50

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