2 Courses - £29.95 // 3 Courses - £34.95 // Music Nights - £38.95-£45.95 Pea & Spinach Soup V DRIZZLED WITH CREAM SERVED WITH BREAD & SALTED BUTTER GFA//VEA

Peppered Macherel, Clementine & Beetroot Salad PICKLED PINK ONION, WATERCRESS & HORSERADISH CREAM GFA//VEA Venison, Port & Pancetta Terrine CRANBERRY, ORANGE & PORT CHUTNEY & TOASTED BREAD GFA Baked Grarlic & Rosemary Camembert V CARAMELISED ONION CHUTNEY & TOASTED BREAD GFA

Roast Turkey Crown OR Festive Nut Roast All of the trimmings, yorkshire pudding & gravy gra//vea

Herb Crusted Haddock Fillet CRISPY POTATO & CHIVE CAKE, FINE GREEN BEANS & TENDERSTEM VINTAGE CHEDDAR CHEESE SAUCE GFA

Loast Chicken Supreme DAUPHINOISE POTATO, SAUTÉED BACON, GREEN CABBAGE, LEEK & PEAS RED WINE AND THYME JUS GFA

Baked Stilton & Walnut Aubergine V

MARINARA SAUCE, BUTTERED NEW POTATOES & BALSAMIC SALAD GFA//VEA

ChoColate & Cherry Loulade FILLED WITH WHITE CHOCOLATE & CHERRY COMPOTE Homemade Christmas Pudding ORANGE BRANDY SAUCE GFA//VEA

Juscious Jemon Cheesecake STUDDED WITH LEMON MUFFIN SPONGE

Irish Coffee Triple Chocolate Mousse

WHITE & DARK CHOCOLATE SHARDS AND CHOCOLATE SAUCE GFA//VEA