FESTIVE MENU

TWO COURSES £22.95 • THREE COURSES £25.95

Available 15th November to 1st January. Pre-booking required.

Starters

Prawn Cocktail * †
North Atlantic prawns, Marie Rose sauce, baby gem leaves and toasted ciabatta (505 kcal)

Maple-Roasted Parsnip Soup * VE
Warm ciabatta (363 kcal)

Chicken Liver & Cognac Pâté *
Toasted ciabatta and spiced Christmas chutney (507 kcal)

Crispy Brie Wedges V
Rocket salad and cranberry sauce (338 kcal)

Mains

Traditional Christmas Dinner with all the Trimmings *
Hand-carved roast turkey, Cumberland pigs-in-blankets, pork & sage stuffing, roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (817 kcal)

Festive Burger
6oz British beef burger, streaky bacon, melted Brie, cranberry & red onion chutney, in a brioche bun, served with a pig-in-blanket, pickle and fries (1186 kcal)

Butternut Squash, Mushroom & Ale Pie V, VE
Roast potatoes, maple-roasted root vegetables, Brussels sprouts and red wine gravy (1043 kcal)

Slow-Roasted Pork Belly GF
Dauphinoise potatoes, sautéed greens and red wine gravy (1438 kcal)

Roasted Cod Loin * †
Crushed new potatoes, peas, lobster & white wine sauce and pea shoots (502 kcal)

Desserts

Christmas Pudding V
Custard (425 kcal)
or brandy sauce (377 kcal)

Chocolate & Clementine Torte V, VE, GF
Jude's ice cream and raspberry coulis (432 kcal)

Warm Chocolate Fondant * V
Jude's vanilla ice cream and smashed Oreo crumble (538 kcal)

Selection of Artisan Cheese * V
Sourdough, chutney, celery and grapes (743 kcal)

*Gluten-free option available. Please speak to a member of the team for more details.