

FESTIVE FEAST

2-COURSE - £25PP | 3-COURSE - £30PP

From 6 people - all dishes to be shared

~ TO START ~



TARTLETS

- Goats cheese & salsa (v)
- Spinach & dolcelatte (v)

ANTIPASTI PLATTER

selection of cold meats, cheeses, olives, bread, house pestos

HONEY, ORANGE & GINGER CHICKEN WINGS

TINSEL TACOS

- Turkey, sage & onion stuffing
- Pulled pork, spiced apple sauce
- French brie, mulled cranberry sauce (v)

PRAWN COCKTAIL CUPS

Atlantic prawns in marie rose sauce in a baby gem lettuce cup

~ THE MAIN EVENT ~

PIZZA

MARGOT - mozzarella & basil

TONI - pepperoni & chillies

LARSON - brie, bacon & cranberry

NOEL - sprouts, pancetta, sage & onion



SIDES

CAMBERT & TRUFFLE MAC & CHEESE (v)

CHICORY, WALNUT & PEAR SALAD (PB)

TOPPED TATER TOTS

mozzarella, green & red house-pestos (v)

~ PUDS ~

YULE LOG

fruits of the forest compote (v)

PROFITEROLES

chocolate & toffee sauces (v)



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.