

CHRISTMAS EVE FRIDAY 24TH DECEMBER

CHRISTMAS DAY SATURDAY 25TH DECEMBER

BOXING DAY SUNDAY 26TH DECEMBER

27TH DECEMBER MONDAY

28TH DECEMBER TUESDAY

Food 11.30am to 8.00pm Bar 11.30am to 11.30pm

Food 12.00pm to 1.30pm Bar 11.30am to 4.00pm

Food 11.30am to 6.00pm Bar 11.30 to 6.30pm

Food 11.30am to 9.00pm Bar 11.30am to 11.00pm

Food 11.30am to 9.00pm Bar 11.30am to 11.00pm 29TH DECEMBER WEDNESDAY

30TH DECEMBER THURSDAY

NEW YEAR'S EVE FRIDAY 31ST DECEMBER

NEW YEAR'S DAY SATURDAY 1ST JANUARY 2022

2ND JANUARY 2022 SUNDAY Food 11.30am to 8.00pm Bar 11.30am to 10.00pm

Food 11.30am to 9.00pm Bar 11.30am to 11.00pm

Food served 11.30am to 9.00pm Bar 11.30am to Late

Food 11.30am to 6.00pm Bar 11.30 to 6.30pm

Open as usual

DECEMBER MENU

2 Courses £23.00

3 Courses £25.00

STARTERS

Roast Tomato and Basil Soup (v)

Half a dozen Panko-Breaded butterfly King Prawns with Sweet Chilli Dip and Salad Garnish

Apple, Celery, Walnut and Blue Cheese Salad (v)

Scottish Smoked Salmon, Pickled Cucumber & Dill Salad, Crème Fraîche and Brown Bread

Crispy-Breaded Brie served with Sweet Chilli Dip and Salad garnish

Chicken Liver, Smoked Bacon & Brandy Pâté with Red Onion Jam and Toasted Bread

MAINS

Roast Turkey, Sage & Onion Stuffing, Pigs in Blankets, Roasties and Cranberry Sauce Served with seasonal Vegetables and Gravy

Beef Stroganoff with Buttered Veg and Mash

Seared Fillet of Seabass with warm Tomato & Onion Salsa and New Potatoes

Five Bean Chilli with Rice and Tortillas (Vegan)

9oz Ribeye Steak with Roasted Tomato, Pepper Sauce and Chips (£5 supplement)

(If you would like further options for vegetarians/vegans please contact us)

DESSERTS

Traditional Christmas Pudding with Brandy Sauce

Chocolate Torte with Mövenpick Vanilla Ice Cream

Vanilla Pana Cotta with Mixed Berries

Christmas Bread & Butter Pudding with Cinnamon, Marmalade glaze and Custard

Selection of Cheeses and Biscuits with Chutney (£2 supplement)

