

Christmas Menu


3 COURSES +
WELCOME DRINK
ADULTS £60

Welcome Drink

A complimentary alcoholic and non alcoholic drink option will be available when you arrive.

Starters

Bruschetta

Tomatoes, basil, garlic, olive oil, salt and pepper. Served on a ciabatta bread 387kcal.
(If you don't like bruschetta ask us for just garlic bread  578kcal).

Ardennes Pâté

Served with tomato chutney, sliced ciabatta croutons and dressed roquette 691kcal.

Prawn Cocktail

In a classic Marie rose sauce on a bed of sliced baby gem and buttered brown bread 496kcal.

Homemade Tomato & Roasted Roquito® Pepper Soup

Served with warm ciabatta 280kcal.

Mains

All our meat roasts include a selection of veg, Yorkshire pudding, pork, apple and cranberry stuffing and homemade pig in blanket.

Traditional Roast Turkey

1152kcal


Roast Pork Belly

1864kcal








Topside of Beef

1085kcal

Butternut Squash Roast

Served with Yorkshire pudding and cranberry stuffing 1124kcal. Vegan option available  815kcal.

Veg selection for the table

Roasted maple and thyme parsnips , rosemary and thyme roasties ,
fresh sprouts and chestnuts , tender stem broccoli , cauliflower and leek cheese ,
roasted carrot wedges , carrot and swede mash .

Desserts



Lemon Berry Delice

Served with raspberry sauce, fresh raspberries and vegan vanilla ice cream 491kcal.

Bread and Butter Pudding

Served warm with custard 511kcal or cream 720kcal.

Sticky Toffee Christmas Pudding

Served warm with custard  570kcal or plant-based ice cream  473kcal.

Homemade Strawberry Trifle

A slice of jam roly poly, sliced fresh strawberries, strawberry jelly, custard, whipped cream and sprinkles 428kcal.

Mini boxes of truffles to take away

Please see packaging for calories and allergen information.

Adults need around 2000kcal a day. Calories correct at time of publish.

Christmas NGCI Menu

3 COURSES +
WELCOME DRINK
ADULTS £60

Non-gluten Containing Ingredients

The dishes on this menu are made with ingredients which do not contain gluten. As we use other foods containing gluten in our kitchens, we cannot declare or guarantee that any of our dishes are gluten free.

Welcome Drink

A complimentary alcoholic and non alcoholic drink option will be available when you arrive.

Starters

Ardennes Pâté

Served with tomato chutney, sliced NGCI bread and dressed roquette 730kcal.

Prawn Cocktail

In a classic Marie rose sauce on a bed of sliced baby gem and buttered NGCI bread 558kcal.

Homemade Tomato & Roasted Roquito® Pepper Soup 🌱

Served with NGCI bread 376kcal.

Mains

Traditional Roast Turkey

Served with NGCI Yorkshire pudding 893kcal.

Roast Pork Belly

Served with NGCI Yorkshire pudding 1606kcal.

Mushroom Bourguignon Pie 🌱

1113kcal

Veg selection for the table

Roasted maple and thyme parsnips 🌱, rosemary and thyme roasties 🌱, fresh sprouts and chestnuts 🌱, tender stem broccoli 🌱, cauliflower and leek cheese 🌱, roasted carrot wedges 🌱, carrot and swede mash 🌱.

Desserts

Lemon Berry Delice 🌱

Served with raspberry sauce, fresh raspberries and vegan vanilla ice cream 491kcal.

Chocolate Cheesecake 🌱

Served with chocolate sauce and chocolate plant-based ice cream 586kcal.

Sticky Toffee Christmas Pudding 🌱

Served warm with custard 🌱 692kcal or plant-based ice cream 🌱 594kcal.

Christmas Kids Menu

3 COURSES +
WELCOME DRINK
KIDS 13 & UNDER £10

Welcome Drink

A complimentary non alcoholic drink option will be available when you arrive.

Starters

Bruschetta

Served on a ciabatta bread 327kcal.

Garlic Bread

Warm slices of ciabatta bread smothered in garlic butter 223kcal.

Ardennes Pâté

Served with tomato chutney, sliced ciabatta croutons and dressed roquette 383kcal.

Prawn Cocktail

In a classic Marie rose sauce on a bed of sliced baby gem and buttered brown bread 248kcal.

Mains

All our meat roasts include a selection of veg, Yorkshire pudding, pork, apple and cranberry stuffing and homemade pig in blanket.

Traditional Roast Turkey

773kcal








Topside of Beef

776kcal

Mushroom Bourguignon Pie

1061kcal

Veg selection for the table

Roasted maple and thyme parsnips , rosemary and thyme roasties , fresh sprouts and chestnuts , tender stem broccoli , cauliflower and leek cheese , roasted carrot wedges , carrot and swede mash .

Desserts



Warm Jam Roly Poly

Served with custard 494kcal.



Mini Chocolate Hazelnut Beignets

Served with vanilla ice cream 422kcal.

Sticky Toffee Christmas Pudding

Served with warm custard  522kcal or plant-based vanilla ice cream  273kcal.

Ice Cream and Wafer kcal per scoop

Choose 3 scoops from vanilla 76kcal, chunky chocolate 93kcal or strawberry 76kcal.
Vegan ice cream available of chocolate  50kcal and vanilla  48kcal.

Calories correct at time of publish.

Christmas Kids NGCI Menu

3 COURSES +
WELCOME DRINK
KIDS 13 & UNDER £10

Non-gluten Containing Ingredients

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Welcome Drink

A complimentary non alcoholic drink option will be available when you arrive.

Starters

Ardennes Pâté

Served with tomato chutney, sliced NGCI bread and dressed roquette 372kcal.

Prawn Cocktail

In a classic Marie rose sauce on a bed of sliced baby gem and buttered NGCI bread 279kcal.

Homemade Tomato & Roasted Roquito® Pepper Soup ❷

Served with NGCI bread 191kcal.

Mains

Traditional Roast Turkey

Served with NGCI Yorkshire pudding 514kcal.

Roast Pork Belly

Served with NGCI Yorkshire pudding 1370kcal.

Mushroom Bourguignon Pie ❷

1344kcal

Veg selection for the table

Roasted maple and thyme parsnips ❷, rosemary and thyme roasties ❷, fresh sprouts and chestnuts ❷, tender stem broccoli ❷, cauliflower and leek cheese ❶, roasted carrot wedges ❷, carrot and swede mash ❶.

Desserts

Ice Cream ❷ kcal per scoop

Choose 3 scoops from vegan ice cream available of chocolate 50kcal and vanilla 48kcal.

Chocolate Cheesecake ❶

Served with chocolate sauce and chocolate plant-based ice cream 346kcal.

Sticky Toffee Christmas Pudding ❶

Served warm with custard ❶ 383kcal or plant-based ice cream ❷ 333kcal.

Calories correct at time of publish.

For more information about the presence of allergens in all our dishes and menus, please ask a member of our team every time before ordering, even if you have dined with us before, as our food ingredients and specifications can change. ❶ Suitable for vegetarians. ❷ Suitable for vegans. Before ordering GF options, please speak to a team member. Contains alcohol. Full allergen information on the ingredients in the food we serve is available via QR code on menu. We take great care to prevent cross-contamination when preparing your food, however, please be aware that all our dishes are prepared in kitchens where all known allergens are present and there is also risk of allergen cross-contamination through shared cooking equipment e.g. fryers. Therefore, we cannot guarantee that any food item is completely free from allergens. If you would like further information on our cooking methods, please ask. As we use other foods containing gluten in our kitchens we cannot declare or guarantee that any of our dishes are gluten free. Our menu descriptions do not list all ingredients, please advise the team of any dietary requirements when ordering. Our staff cannot offer specific advice or recommendations beyond our published allergen communications. Packaged products (i.e. sauce sachets and bottles, juices, water) are not covered in this allergen guide, allergen information for these products are printed on the packaging. We hope you enjoy your visit and welcome any comments you have concerning our food. All prices are in GBP and include VAT at the prevailing rate.

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