



FESTIVE SET MENU

3 COURSE WITH A GLASS OF BUBBLY

Sunday to Thursday | Lunch: £29.95 | Dinner: £34.95

Friday & Saturday | Lunch: £30.95 | Dinner: £39.95

STARTERS

Homemade Soup (v)

Local Wheaten Bread

Goats Cheese Tartlet (v)

Locally Sourced Beetroot, Caramelised Onion,
Rocket, Balsamic Glaze

Salmon Roulade

Local Wheaten Bread, Rocket, Crispy Capers

Confit Pork Belly

Jalapeño Slaw, Honey & Soy Dressing

MAINS

Traditional Turkey & Ham

Creamed Potato, Roasties, Stuffing, Cocktail Sausages, Carrot & Turnip,
Brussel Sprouts, Cranberry Sauce & Red Wine Gravy

Overnight Roast Beef

Creamed Potato, Roasties, Carrot & Turnip, Brussels Sprouts,
Yorkshire Pudding & Red Wine Gravy

Herb Crusted Salmon

New Potatoes, Tenderstem Broccoli, Bearnaise Sauce

Roast Chicken Supreme

Colcannon Mash, Fine Green Beans, Crispy Parsnips, Triple Peppercorn Sauce

Butternut Squash Wellington (v)

Creamed Potatoes, Roasties, Tenderstem Broccoli, Veggie Gravy

Chargrilled 8oz Sirloin

Slow Roasted Tomato, Portobello Mushroom,
Rosemary Salted Skinny Fries, Triple Peppercorn Sauce
(£5 Supplement)

DESSERTS

Cheesecake of the Day with Mixed Berry Coulis & Chantilly Cream

Homemade Jam & Coconut Sponge with Vanilla Custard

Traditional Christmas Pudding with Brandy Crème Anglaise

Yellowman Chocolate Brownie with Vanilla Ice Cream & Caramel Sauce

