

## **Festive Bar Menu**

**2 Courses £15.95     3 Courses £19.95**

**Available from 1st to 22nd December 2025**

**Served 12pm-8.30pm daily**

### **Soup of the Day (GF)**

**Homemade Soup served with a Warm Bread Roll & Butter**

### **Prawn Marie Rose (GF)**

**Atlantic Prawns bound in Seafood Dressing, Lettuce, Tomato & Lemon Wedge**

### **Baked Brie Wedges**

**With Cranberry, on Salad Leaves**

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### **Oven Roasted Turkey (GFA)**

**Pigs in Blankets, Stuffing Ball & Cranberry Sauce**

### **Poached Fillet of Salmon (GF)**

**Hollandaise Sauce**

### **Nutless Roast (V)**

**Seasonal Trimmings**

**Main courses with Roast Potatoes, Carrots & Brussel Sprouts**

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### **Individual Christmas Pudding (GFA)**

**Brandy Sauce & Berry Compote**

### **Seasonal Berry Meringue (GF)**

**Handmade Meringue with Cream, Berries & Fruit Coulis**

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### **Freshly Filtered Coffee or Tea**

**Served with a Mini Mince Pie**

GF=Gluten Free dish    V=Suitable for a vegetarian diet

GFA=This dish can be prepared Gluten Free, please ask your server

Should you require any specific dietary or allergen information on any dish, please ask your server who