

Christmas menu

Hot fork buffet – £19.95 + VAT

Roast turkey dinner

Sliced turkey breast, Pig in blanket, roast potatoes, Brussel sprouts, braised red cabbage, honey roast carrots with a white wine gravy

Roast parsnip parcel

Roast parsnip puff pastry, roast potatoes, Brussel sprouts, braised red cabbage, honey roast carrots with a white wine gravy (VE)

Desserts

Zesty lemon tart

Fresh raspberries & Chantilly cream

Spiced dark chocolate torte

Fresh blackberries & Chantilly cream

C&E

Hot fork buffet - £16.95 + VAT

Beef chilli con carne

Steamed fragrant Rice, nachos, pica de gallo & sour cream

5 Bean chilli con carne

Steamed fragrant Rice, nachos, pica de gallo & sour cream (VE)

Lincolnshire sausage

Creamy mashed potatoes, buttered garden peas & Onion and ale gravy

Vegetarian sausage

Creamy mashed potatoes, buttered garden peas & onion and ale gravy

Pulled pork Cassoulet

Red wine and tomato sauce, mixed beans and herbs, steamed rice

Mixed bean Cassoulet

Red wine and tomato sauce & steamed rice (VE)

Chicken Balti

Steamed rice, chapatti bread & mint and cucumber raita

Vegetable Balti

Steamed rice, chapatti bread & mint and cucumber raita (VE)

Winter chicken casserole

Red wine and herb gravy, roast potatoes & crusty bread

Winter vegetable casserole

Red wine and her gravy, roast potatoes & crusty bread

Sweet & sour chicken

Steamed rice, prawn crackers & vegetable spring rolls

Sweet & sour vegetables

Steamed rice, prawn crackers & vegetable spring rolls (VE)

2/3 Course plated

2 Course - £ 34.95 + vat

3 Course - £ 42.95 + vat

Starters

Tomato & basil soup

Balsamic, crusty bread roll & butter

Lincolnshire haslet

Fruit chutney, toasted sourdough & mixed leaf salad

Mains

Turkey & pancetta roulade

Roast potatoes, braised red cabbage, Brussel sprouts, glazed carrots & white wine sauce

Honey roast parsnip parcel

Roast potatoes, braised red cabbage, Brussel sprouts, glazed carrots & white wine sauce

Desserts

Warm mince pie

Brandy crème anglaise

Winter spiced chocolate tart

Poached blackberries & Chantilly cream