3 course festive dinner with crackers, party hats and a complimentary glass of bubbly, followed by tea/coffee and a chocolate mint.

SERVED 12NOON - 8PM 7 DAYS A WEEK, FROM 1ST - 30TH DECEMBER (Excludes Christmas Day)

Starters

Soup of the Day served with a bread roll and butter ${\bf 0}$ ${\bf 0}$

Fan of Melon served with a mixed berry compote 0 0 0

Smoked Salmon & Prawn Platter served with brown bread and butter @

Chicken Liver & Bacon Pâté served with sourdough @

Mains

Roasted Turkey served with pigs in blankets and stuffing @

Roasted Beef served with Yorkshire pudding and horseradish sauce @

Vegetable & Nut Loaf served with herb gravy ♥ ♥ ๑

Desserts

Christmas Pudding served with brandy sauce ♥ ● ®

Chef's Chocolate Brownie served with ice cream ♥ • ®

Winter Berry Meringue Nest V @

Fresh Fruit Salad V O O

Tea or coffee with chocolate mints

● Vegetarian

● Vegan

● Can be made vegan

● Gluten Free

● Can be made gluten free

Please phone 01237 472361 or visit the hotel reception to book. For groups of 10 or more, we require full payment and menu choices prior.

*Children up to 10 years old are priced at £12.50pp.