

*Festive Christmas menu*  
*Served every Tuesday - Saturday from 5pm*

*2 courses £16.95*

*3 courses £20.95*

## *Starters*

*Winter vegetable soup (V)*

*Homemade chicken & liver pate*

*Served with toasted fresh bread*

*Bourbon & bacon glazed chicken wings*

*Farmhouse mushrooms served in a creamy Stilton & port sauce (V) (GF)*

*Pigs in blankets*

*Served in a sage & apple glaze*

## *Main Course*

*Roast Turkey with all the trimmings*

*Baked haddock in a champagne & prawn sauce (GF)*

*Served with buttered new potatoes and seasonal vegetables*

*Gerrard winter salad (V) (VE) (GF)*

*Crisp seasonal leaves, beetroot strips, cucumber, tomato & roasted red peppers in a herbed Dijon mustard dressing*

*Festive beef burger*

*Topped with Brie, bacon, sage stuffing, & cranberry sauce. Served with blue cheese dip & sweet potato fries*

*Fajita spiced chicken skewers (GF)*

*Served with sweet potato fries & fresh salad*



## Desserts

All served with cream, ice cream or custard

Eton mess cheesecake

Chocolate mint gateaux (GF)

Apple & cinnamon crumble

Chocolate brownie

Sticky toffee pudding

Christmas pudding

Served with a brandy & rum sauce

## Ice cream

Choose 3 scoops

Vanilla

Chocolate

Strawberry

Salted caramel

Brownie & white chocolate

Rum & raisin

## After dinner drinks

Liqueur coffee £4.95

Americano £2.95

Cappuccino £2.95

Latte £2.95

Hot chocolate £2.95

Pot of tea £2.25

Courvoisier 50ml £4

Port 50ml £3

Harvey's cream Sherry 50ml £3