



LUNCH

2 Courses £26.95 | 3 Courses £31.95

EVENING

2 Courses £ 29.95 | 3 Courses £34.95



Christmas Menu 2024

Friday 1st December – Saturday 23rd December (excl Sundays)



LEEK & POTATO SOUP (Ve) (Gfo)

warm ciabatta

CLASSIC PRAWN COCKTAIL (Gfo)

a classic with prawns, lettuce, Marie Rose sauce, brown bread, butter

HAM HOCK TERRINE (Gfo)

mixed leaf & toast

BAKED CAMEMBERT (V) (Gfo)

red onion chutney, warm ciabatta

SHREDDED DUCK SALAD (Gf)

mixed leaf, plum sauce



HAND CARVED BREAST OF TURKEY (Gfo)

pork, sage & onion stuffing, roast potatoes, pigs in blankets, roast parsnip, seasonal veg & turkey stock gravy

FAMOUS LONGFORD LAMB (*supplement £8*) (Gf)

champ mash, seasonal veg & rich minted gravy

FEATHERBLADE OF BEEF (Gf)

shredded & pressed, champ mash, seasonal veg & a beef gravy (GFO)

OVEN ROAST SALMON FILLET (Gf)

served with tender stem broccoli, buttered new potatoes & a white wine cream & chive sauce (GFO)

SLOW COOKED PORK BELLY (Gf)

champ mash, seasonal veg & a cider gravy (gfo)

STEAK & STILTON PIE or VEGAN MUSHROOM & LEEK PIE (Ve)

gourmet chips or champ mash & seasonal vegetables & pan gravy

8oz FESTIVE STEAK BURGER

toasted bun, pigs in blankets, brie & cranberry, onion relish & served with fries

OVEN BAKED SPINACH & RICOTTA CANNELLONI (V)

served with garlic bread

SWEET POTATO, CHICKPEA & SPINACH BALTI (Ve) (Gf)

served with rice & a poppadum

Some of our menu items contain allergens, please ask a member of staff for more information.



TRADITIONAL CHRISTMAS PUDDING (V)

brandy custard

DOUBLE CHOCOLATE BROWNIE (V) (Gf)

soft serve ice cream or fresh cream

LEMON MERINGUE PIE (V)

soft serve ice cream or fresh cream

HOMEMADE BANOFFEE PIE (V)

soft serve ice cream or fresh cream

VEGAN Banoffee cheesecake (Ve) (Gf)

raspberry coulis

BLUE STILTON & MATURE CHEDDAR

chutney & crackers

INCLUDES CRACKERS, FILTER COFFEE (OR TEA) & MINCE PIE

Terms & conditions

Xmas fayre menu available Friday 1st December – Saturday 23rd December (excl Sundays)

All bookings require a non-refundable £5 deposit per head to secure the reservation. Please note that deposits are paid to secure your booking & are non-refundable for any members of your party who do not attend your planned booking. Please be mindful of this when making your reservation. For parties larger than six, no individual payments can be made, you must pay as a whole.

A pre-order is required for all bookings of six or more. This will be needed 7 days in advance of your booking.

We will do our very best to seat everyone in larger parties together, although due to the design of our pub, this may not always be possible.

Our food is freshly prepared by our Chefs & cooking times may vary. Before ordering, please speak to our staff if you have a food allergy or intolerance. Please note our dishes are prepared in areas where allergenic ingredients are present & cannot guarantee that our dishes are 100% free of these. Some products on our Menu may change on short notice based on seasonal & regional availability & we will substitute appropriate alternatives as necessary. Prices can change without notice due to wholesale & inflation increases.

(V) Vegetarian (Ve) Vegan (Gf) Gluten Free (Gfo) Gluten Free Option

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