

LUNCH

2 Courses £24.00 | 3 Courses £29.00

EVENING

2 Courses £ 27.00 | 3 Courses £33.00



Christmas Menu 2023

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



TOMATO & BASIL SOUP (V) (Gfo)

crusty bread

CLASSIC PRAWN COCKTAIL (Gfo)

marie rose sauce, brown bread & butter

DUCK LIVER & ORANGE PARFAIT

with a cointreau glaze, mixed leaf & toast

RUSTIC PORK APPLE & STUFFING SAUSAGE ROLL

smokey tomato sauce

PLANT BASED VEGAN KOFTA KEBAB (Ve) (Gf)

vegan mayo, bed of rocket

TWICE BAKED HEREFORD HOP SOUFFLÉ (V) (Gf)

with a parsley crumb



HAND CARVED BALLOTINE OF TURKEY (Gfo)

stuffed with roast chestnut, cranberry & sage stuffing, served with roast potatoes, pigs in blankets, roast parsnip, seasonal vegetables & turkey stock gravy

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

champ mash, seasonal veg & rich minted gravy

SLOW COOKED FEATHERBLADE OF BEEF (Gf)

potato cake, seasonal vegetables & rich beef gravy

8OZ CHRISTMAS STEAK BURGER

brie & cranberry, toasted bun, lettuce, tomato, pickle & chips

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

gourmet chips or champ mash & seasonal vegetables & gravy

SLOW COOKED PORK BELLY (Gf)

champ mash, crackling, seasonal vegetables & a cider jus

PAN FRIED SEABASS FILLET (Gf)

new potatoes, seasonal vegetables & white wine cream sauce

OVEN BAKED SPINACH & RICOTTA CANNELLONI (V)

served with garlic bread

MUSHROOM, BRIE & CRANBERRY WELLINGTON (V)

roast potatoes, seasonal veg & a creamy brie sauce

HOMEMADE BUTTERNUT SQUASH SUNDRIED TOMATO & SPINACH RISOTTO (Ve) (Gf)

vegan parmesan cheese shavings, parsnip crisps

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

STICKY TOFFEE PUDDING & CUSTARD (V) (Gf)

homemade sticky toffee sauce

LEMON MERINGUE PIE (V)

soft serve ice cream or fresh cream

HOMEMADE BANOFFEE PIE (V)

soft serve ice cream or fresh cream

VEGAN BELGIAN CHOCOLATE 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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