



Party Nights

made with non-gluten
containing ingredients

Starters

Spiced Sweet Potato Soup (V) served with Genius® roll

Chicken Liver & Scotch Whiskey Paté served with apple & plum chutney and a gluten-free roll

Roasted Portobello Mushrooms (V) topped with creamy peppercorn sauce and crumbled Leicestershire Stilton, served on garlic bread

Bloody Mary Prawn Cocktail Crispy gem lettuce with king prawns in a piquant Bloody Mary sauce, served with a gluten-free roll

Garlic & Thyme Baked Camembert (V) served with apple & plum chutney and a gluten-free roll

Mains

Roast Turkey

Hand carved turkey served with pigs-in-blankets

Chicken Forestiere

Bone-in chicken supreme smothered in a rich red wine, thyme & mushroom sauce

Slow-cooked Beef Short Rib +£4

Braised in our signature red wine gravy

Mushroom Bourguignon Pie (V)

Sautéed mushrooms with silver skin onions and carrots in a smoky red wine sauce encased in shortcrust pastry with a rosemary topping

All served with buttery mash and braised red cabbage, and a selection of home-cooked trimmings to your table including Sage & onion roasted potatoes, Honey roasted carrots & parsnips, Black pepper glazed Brussel sprouts and our Signature red wine gravy.

Break with tradition! Camembert Burger

Our 6oz prime beef burger loaded with oozing camembert, served in a brioche bun with fries and rustic slaw

Desserts

Traditional Christmas Pudding served with vanilla ice-cream

Trillionaire Tart A chocolate pastry case with rich toffee sauce, topped with indulgent chocolate ganache

This is a preview menu. All details are subject to change.