

Starters

Classic Prawn cocktail with crunchy gem lettuce, croutons and finished with our creamy Thousand Island dressing (gfoa) £7.95

Wild Boar and plum pate with fresh rocket, toasted Bloomer bread and a plum dip (gfoa) £7.25

Baked Camembert & thyme served with a rosemary puff twist, red onion marmalade and topped with pomegranate seeds (v)(gfoa) £8.95

Mains

Our Traditional Christmas Roasts

Choose from:

Traditional Turkey & sausage meat stuffing accompanied with Pigs in blankets (gfoa) £20.95

Slow Roasted Pork loin & black pudding bonbon (gfoa) £20.95

Roasted Vegetable Wellington (v) (Vegan Option available) £19.95

Served with creamy mashed potatoes, garlic & thyme roast potatoes, maple glazed carrots and parsnips, red wine braised cabbage, Brussel sprouts with cranberries and Nags homemade gravy.

Oven baked Salmon fillet with new potatoes, wilted greens alongside a lemon, tarragon Hollandaise sauce (gfoa) £21.95

Desserts

Christmas Pudding smothered in a warm vanilla Brandy sauce topped with fresh redcurrants (v)(vegan option available) £7.95

Profiteroles with a trio of dips - chocolate, salted caramel & Baileys Chantilly cream (v) £7.95

Boozy Winter berry trifle, SSherry soaked sponge fingers layered with Winter berries, custard and whipped cream £7.95

The Cheeseboard for two – A generous selection of four Artisan cheeses – Cheddar, Brie, Stilton & A guestcheese served with a trio of chutneys, crunchy crackers and warm crusty bread with butter (v) £17.95

Pair with a Malbec or local brewed Trapper's Hat real ale