

# SUNDAY (SLEIGH DAY) MENU

Sunday 12:00 - 19:00

Two-Courses £25.95 | Three-Courses £31.95



## SANTA'S SUNDAY STARTERS

**O Holy Cider & Onion Soup** | Crispy Onions, Sourdough Bread [PB | GFA] (2,7,13)

**Baked White Christmas Camembert** | Caramelised Red Onions, Toasted Sourdough on an open fire [GFA] (2,7,14)

**Donner Scotched Egg** | Reindeer, Smoked Tomato Aioli [GF] (4,9,11,13)

**Merry Chicken & Black Pudding Terrine** | Toasted Sourdough on an open fire, Piccalilli [GFA] (2,9,11,13)



## MERRY MAINS

**21 Days of Christmas Aged Roast Beef** | Served Pink (2,4,7,13)

**Buttermas & Sage Roasted Turkey Christmas Feast** | Pigs in Blankets (2,4,7,13)

**Holme Farm Prancer Ho-Ho-Haunch** (2,4,7,13)

**The Nut Cracker Christmas Roast** [PB] (2,13)

*All Served with Yorkshire Pudding, Roast Potatoes, Smashed Carrot & Swede, Seasonal Vegetables, Cauliflower Cheese & Proper Gravy*

**Festive Ale Battered Haddock** | Triple Cooked Chips, Mushy Peas or Garden Peas, Tartar Sauce [GF] (5,9,11,13)

**Mr Claus' Homemade Merry Steak & Ale-mas Pie** | Seasonal Vegetables, Triple Cooked Chips or Christ-Mash, Proper Gravy (2,4,7,13)

**Mrs Claus' Homemade Christmas Turkey, Stuffing & Cranberry Pie** | Seasonal Vegetables, Triple Cooked Chips or Christ-Mash, Proper Gravy (2,4,7,13)



## SANTA'S BIT ON THE SIDE

**Add O Little Pigs in Blankets** £5.95 [GF] (13)

**Add an Extra Yorkshire Pudding** £1.50 (2,4,7,13)



## DEER-LICIOUS DESSERTS

**Head Elf's Mince Pie & Mulled Wine or Mulled Cider** (2,14)

**Trio of North Pole Ice Cream/Sorbets** [PBA] (4,7,13)

**Traditional Christmas Pudding** | Brandy Sauce [GFA]

**Die Hard Black Forest Gateau** | Cherry, Sweet Cream [PB] (2,13)

**Baby Cheesus Board** | Homemade Chutney, Grapes, Celery, Cheese Biscuits [GFA] (1,2,7,13,14)

V - Vegetarian | PB - Plant Based | GF - Gluten Free | GFA - Gluten Free Available | PBA - Plant Based Alternative

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables over six guests.  
1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

13/11/2024