

GF - GLUTEN FREE
DF - DAIRY FREE
NF - NUT FREE



THE • GREAT • BRITISH • INNS • GROUP

FESTIVE PARTY MENU

TWO COURSES: £26.95 ❄️ THREE COURSES: £31.95

* DISHES WILL BE FREE OF
ALLERGENS ONLY UPON REQUEST

STARTERS

Breaded Brie Wedges - V, GF, NF
Coated in a golden bread crumb served with cranberry jam.

Soup of the day - V, GF, NF
Ask your server for today's flavour, served with croutons, and crusty bread.

Prawn Cocktail - GF, NF
Iceberg lettuce, marie rose sauce and served with brown bread & butter.

Chicken Liver & Red Currant Pate
Served with onion chutney and sliced toasted baguette. - GF, NF ❄️

Honey & BBQ Chicken Wings
Served with celery sticks and sour cream dip. - GF, FD, NF

Creamy Garlic Mushrooms - V, NF
Served with toasted ciabatta.

MAINS

OUR FAMOUS CHRISTMAS CARVERY

GF, DF, NF

A CHOICE OF PERFECTLY COOKED ROASTS:

Turkey With Orange & Thyme

21 Day Aged Mature British Beef

Honey Glazed Gammon

**Vegan Nut Roast*

Served with your choice of sides & trimmings:

Stufing balls, pigs in blankets, fluffy homemade Yorkshires.

Roast potatoes, brussels sprouts, steamed carrots, mixed greens,

honey roasted parsnips, cauliflower cheese, creamed leeks,

bread sauce with your choice of gravies & sauces.

Please, request any change to your sides

Enquire for our vegan roast options

Pan-fried Pork Belly

Rosemary infused pork belly with cranberry stuffing, served with creamy mash, red cabbage, crackling and gravy.

Festive Burger - GF

Beef Patty with sliced turkey, stuffing, brie and cranberry sauce, topped with a pig in blanket, in a brioche bun with skinny fries and slaw.

Brie, Cranberry & Chicken Roulade - GF

Served with fondant potatoes, seasonal winter vegetables, port & blue cheese sauce.

Mushroom & Spinach Tart - V ❄️

Pastry tart with a filling of mushrooms, spinach & white truffle oil served with mashed potato and seasonal winter vegetables.

Seafood Linguini - NF

Prawns, mussels, and clams tossed in a tomato, chilli and white wine sauce served with garlic bread.

Great British Christmas Pie - NF

Homemade Turkey & Ham pie served with buttery mash and winter vegetables.

DESSERTS

Christmas Apple Crumble - V, GF, Df, NF

Homemade apple, cinnamon and toffee crumble served with lashings of custard.

Panettone Bread & Butter Pudding - V

Topped with chocolate sauce and a crisp brown sugar crust, with custard.

Winter Berry Pavlova - V, NF, GF

Meringue nest, chantilly cream, vanilla ice cream and mixed berrys with a mint syrup.

Christmas Pudding - V, DF

Traditional Christmas pudding served with brandy sauce and custard.

Gingerbread Roulade - V

Spiced gingerbread sponge layered with smooth crème chiboust mousse and rolled and finished with a light dusting of icing sugar.

Salted Caramel Brownie - V, VE & NF

Homemade brownie served with vanilla ice cream.

ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.

DISHES MAY CHANGE SLIGHTLY FROM MENU DUE TO STOCK ISSUES



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FESTIVE AFTERNOON TEA

Indulge in a Christmas afternoon of
beloved festive flavours

From just £20pp.