



FESTIVE FOOD



Available 19th November to 30th December 2020, excluding Christmas Day & Boxing Day

3 courses

Mon-Fri

Saturday

Sunday

Children*

*Ask about our children's menu for 12s and under only

Starters

King Prawn Cocktail

With crisp baby gem lettuce, topped with seafood sauce, served with brown bread.

Fresh Orange Melon (ve)

With raspberry sorbet and raspberry crunch.

Tomato Soup (v)

Topped with chopped parsley, served with ciabatta.

(ve) vegan option available

Baked Mushrooms (v)

In a creamy cheese sauce topped with melted cheddar, served with garlic bread.

British Pork with Apple & Thyme Pâté

With caramelised onion chutney, served with pea shoots and toasted ciabatta.

Mains

Roast Gammon

With a pomegranate glaze.

Roast Turkey

Succulent British farm assured.

Roast Beef

With a beef dripping glaze.

Roast Pork

With an apple & sage glaze.

Roast Lamb

With rosemary.
(Available Sundays and Bank Holidays)

Festive Turkey Stack

Freshly sliced roast turkey in a burger bap with lettuce, tomato, burger sauce. Topped with pigs in blankets, cranberry sauce and stuffing, served with roast potatoes.

Sweet Potato & Apricot Chutney Tart (ve)

Roasted diced sweet potato with an apricot chutney, filled with a spiced spinach & sweet potato sauce.

Baked Salmon (a)

With a creamy lemon butter sauce.

Choose from, freshly steamed & roasted vegetable deck.

Vegan? Please ask for freshly steamed vegetables and vegan gravy.

Add Pigs in Blankets for £2.99

Puddings

Dairy Ice Cream (v)

Topped with a *Cadbury*™ flake and served with your choice of strawberry, Devon cream toffee, Belgian chocolate or Sicilian lemon sauce.

Classic Christmas Pudding (v) (a) (n)

Filled with almonds and vine fruits with a rich brandy sauce or custard.

Vegan Christmas Pudding (ve)

Served with soya custard.

Toby Festive Crumble (v)

Bramley apple & rhubarb crumble, served with custard or soya custard (ve).

Home-Baked Cherry Sponge (v)

Steamed cherry sponge, served with custard.

Belgian Chocolate Brownie (v)

Served warm with salted caramel sauce, honeycomb pieces and freshly whipped cream.

Medley of Profiteroles (v) (a)

Salted caramel and Baileys™ profiteroles topped with passion fruit coulis served with dairy ice cream.

Add a shot of Baileys™ for an extra £2 (a)

Ginger Sundae (v)

Dairy ice cream with gingerbread pieces, gingerbread syrup and Belgian chocolate sauce, topped with a gingerbread man.

Add a shot of rum for an extra £2 (a)