

Christmas Menu 2024

2 Courses - £24.95

3 Courses - £29.95



Starters

Parsnip Soup (VE)

With a choice of white or malted bloomer
(GF on Request)

Chilli, Lime & Garlic Prawns

Cooked in a creamy garlic, chilli & lime sauce,
served on a garlic ciabatta

Duck Parfait

With toasted ciabatta, Plum Porter Chutney,
butter & pea shoots
(GF on Request)

Smoked Salmon, Stilton & Fig

Served on a toasted ciabatta

Mains

Traditional Turkey Roast

Served with roast potatoes, pigs in blankets, all the usual Christmas trimmings and a Titanic Ale gravy
(GF on Request)

Oven Baked Salmon (GF)

With crushed potatoes, garden peas, green cabbage,
leeks & a lemon and dill sauce

Beef & Stilton Pie

Encased in a short crust pastry with Titanic Ale gravy,
served with mashed potatoes & seasonal veg

Festive Wellington (VE)

Butternut squash, lentil & almond wellington with roast &
mashed potatoes, seasonal vegetables & gravy

8oz Sirloin Steak (GF)

With grilled cherry vine tomatoes, sautéed mushrooms,
pea shoots, peppercorn sauce & skin-on fries
(£5 supplement)

Desserts

Christmas Pudding

With brandy sauce

Raspberry Gin Cheesecake (VE, GF)

With vanilla ice cream, cream or vegan ice cream

Spiced Apple & Mixed Berry Crumble (GF)

With custard

Caramel Tart (VE, GF)

With vanilla ice cream, cream or vegan ice cream

Add-ons

Coffee & Mince Pie

£4.95 per person

Cheeseboard

Cheddar, Wensleydale and Stilton, with Plum Porter
chutney, crackers & grapes. Ideal for 2 to share
£10.95

Pre-booking is essential!



(v) Suitable for vegetarians, (ve) suitable for vegans, (gf) gluten free. We take food allergies and intolerances seriously. If you have any concerns about the presence of allergens in any of our menu items, please ask a member of staff who will be happy to help you. A more detailed menu including food allergies and our food ingredients is available on request. All fish dishes may contain bones. All weights are uncooked. Whilst we take every care to preserve the integrity of our vegetarian/vegan products we must advise that these products are handled in a multi-kitchen environment. Due to the way we prepare our food we cannot guarantee that our products do not contain any traces of allergens, and as such we do not make "free from" claims with any menu item.