

New Year 2024

£35 PER PERSON – DEPOSIT OF £10 PER TABLE. PRE ORDERS TO BE RECEIVED BY DEC 15TH

3 COURSE SET MEAL AND MICHAEL BUBLÉ TRIBUTE

STARTERS:

Duck Gyoza - Japanese-style dumplings with a duck, vegetable and hoisin sauce filling, served with a Thai chilli dipping sauce.

Salmon, Cod, Coconut & Lemongrass Fishcake – A blend of salmon, cod, with Asian influences from coconut, lemongrass, spring onion, herbs & spices coated in a coconut breadcrumb, Served with a coriander and lime sauce.

Cauliflower Bites- Crispy Moroccan style cauliflower bites, served with a Thai chilli dipping sauce. (VG) (GF)

Mushroom, parsley and thyme soup – Served with Sourdough bread and butter (VG) (GF)

Ham Hock, Picked Carrot & Mustard Terrine - Pressed terrine of slow cooked British ham hocks, with wholegrain & Dijon mustards, honey & parsley Served with Fig jam and toasted sourdough (GF)

MAINS:

Crispy Pork Belly - With wholegrain mustard Mash potato, Seasonal vegetables and black pudding in an Thatcher's cider sauce. (GF)

Festive Burger – 8oz beef burger topped with Brie and cranberry sauce, served in a Brioche bun with skin on fries and slaw. (GF)

Fish and Chips – Crispy beer Battered Fish and chunky golden chips served with minted mushy peas, tartare sauce and half a grilled lemon.

Katsu Chicken – Crispy panko breaded chicken breast served on Vanishi noodles topped with a spicy Katsu sauce.

3 Bean chilli - Kidney beans, butter beans & borlotti beans, onions, red & green peppers combined in a medium spiced chilli sauce, served with coriander rice and tortilla chips (VG)

Jackfruit Burger - Deliciously crispy golden panko breadcrumb jackfruit burger, served with fries and onion rings (VG)

DESSERTS:

Apple and blackberry crumble - Slices of Bramley apple and whole blackberries topped with a golden crumble served with piping hot custard.

After 8 Cookie dough –Cookie dough with chunks of dark & milk Belgian chocolate, topped with mint chocolate chip ice cream and after 8 squares

Chocolate & Salted Caramel Cheesecake - Bourbon biscuit crumb, sumptuously layered with a rich dark chocolate vegan cheesecake, served with dairy free vanilla ice cream (VG)

Lemon Merigue Roulade - Light and delightful Rolled meringue with Sicilian lemon & cream filling served with pouring cream (GF)

Strawberry Cream slice – Fluffy cream cheese filling on a gluten free sponge base generously topped with glazed strawberries served with vanilla ice cream (GF)

Event Nights - Every Thursday in December

Enjoy our festive carvery plus amazing entertainment

Tickets £23 Per person

5th December — Psychic Night

12th December — Cher Tribute

19th December — Crazy Bingo Show

