

FESTIVE

Menus

FESTIVE LUNCH

STARTERS

Choice of either

Soup of the day served with crusty bread and butter

Chicken liver pate with toasted ciabbatta and cranberry sauce

MAINS

Choice of either

Traditional turkey Christmas dinner served with honey glazed carrots and sprouts, roast potatoes, stuffing, pigs in blankets and turkey gravy

Vegetarian nut roast served with honey glazed carrots and sprouts, roast potatoes, stuffing and gravy

DESSERTS

Choice of either

Chocolate and orange cheesecake

Christmas pudding or Mince Pie served with custard or cream

1 course £12.95

2 course £15.95

3 course £18.95

Available Thursdays & Fridays
12.00 pm - 2.30 pm
starting 25th November

FESTIVE AFTERNOON TEA

SANDWICHES

Turkey and cranberry
Egg mayonaise

Cheese and Christmas chutney

SCONES

Fruit and plain mini scones served with jam and clotted cream

DESSERTS

Mini mince pie topped with brandy cream

Prosecco jelly with strawberries

White chocolate and cranberry blondie

£16.50pp

Why not add a little something special?

Mini Prosecco bottle £5.25

Available
1 pm - 3 pm
starting 29th November

Pre-booking is required with a member of staff in the cafe. £5 deposit per person will secure your booking. Minimum booking of 2 people.

Please inform a member of staff of any allergies and dietary requirements in advance of your booking.