



JOIN US FOR A HOLIDAY FEAST

CHRISTMAS EVE MENU

BOOKINGS ONLY
SERVED FROM 4.30PM - 9PM
PRE-ORDER REQUIRED

TWO COURSES FOR £24.95
THREE COURSES FOR £29.95

Pre-Order and deposit (£10pp) required

Includes a welcome drink, festive table decorations, Christmas crackers and a mince pie to finish ... and maybe a few festive freebies!

MERRY CHRISTMAS!

Starters

Butternut & Apple Soup

With crispy sage and dried apples, served with toasted bread (Vg, V, *Gf)

Ham Hock Terrine

With crisp bacon, Cardamon and apple chutney, toasted bread and gherkin butter (*Gf)

Breaded Brie

With hints of Christmas spice, cranberry sauce, watercress salad and redcurrant dressing (V)

Bloody Mary Prawns

Tian of Atlantic prawns, lemon and garlic prawns on Marie Rose dressed iceberg lettuce
Served with a tomato, tabasco and vodka reduction (GF)

Mains

Allotment Pie

Mixed lentils, root vegetables, fresh herbs topped with parsnip & potato mash (V, *Vg, GF)

Roast Festive Turkey

Slices of roast turkey breast, roasted potatoes, creamy mashed potato, pig in blanket, sprouts, roasted vegetables, stuffing and a Yorkshire pudding (*GF)

Slow Roast Beef

A chunk of slow roasted beef, roasted potatoes, creamy mashed potato, pig in blanket, sprouts, roasted vegetables, stuffing and a Yorkshire pudding (*GF)

Salmon & Mushrooms cobbler

Salmon fillet served with a wild mushroom and cream bake, topped with potato gnocchi and buttered greens

Chicken Parmo

Seasoned breaded chicken breast, topped with seasoned béchamel and three cheeses. Served with crisp leaves, Caboose fries and of course, house made garlic mayo

Desserts

Carrot Cake

With oat milk and almond butter cream (Vg)

Xmas Pudding

With Brandy cream and Xmas pudding ice cream (V)

Trio of Ice cream

Served with meringue and crumb textures (V, *Gf)

Profiteroles

Filled with Chantilly cream and drizzled with chocolate sauce and toffee sauce on the side (V)

Sticky Toffee Pudding

Homemade and served with toffee sauce and vanilla ice cream

Caboose Brownie

Served with a sticky chocolate sauce, and a scoop of the amazing Ciccarelli's salted caramel ice cream

V = Vegetarian Vg = Vegan *Vg = Vegan Option GF = Gluten Free *Gf = Gluten Free Option

please advise us of any food allergies or intolerances