STARTERS

Winter spiced parsnip $\mathcal E$ sweet potato soup with duo of warm bread $\mathcal E$ butter (V)

Crispy tempura prawns with sesame & chilli dressing, spring onions & lime

Smoked ham, chicken & apricot terrine, crostinis, with date & fig chutney

Baked figs with prosciutto, honey pine nuts & balsamic dressing (GF)

MAIN COURSE

Slow roasted beef brisket with honey mustard roasted shallots, pig in blanket, Yorkshire pudding, festive vegetables & roast potatoes (GF available)

Butter roasted turkey breast with apricot stuffing, pig in blanket, Yorkshire pudding, festive vegetables & roast potatoes

Slow roasted lamb shank with honey mustard roasted shallots, pig in blanket, Yorkshire pudding, festive vegetables, roast potatoes, red wine & rosemary sauce (Supp. +£5)

Chestnut, winter herb & pumpkin seed roast, Yorkshire pudding, festive vegetables, roast potatoes, red wine & rosemary gravy (V)

Pan seared sea bass with bubble $\mathcal E$ squeak hash, roasted vine tomatoes, parsley $\mathcal E$ lemon cream sauce (GF)

DESSERT

Sticky festive pudding with butterscotch sauce, vanilla ice cream & cinnamon sugar (V)

Chocolate chip cookie dough with dark chocolate sauce & salted caramel nutty ice cream bon bon (V)

Lemon cheesecake topped with gingernut crumb & ginger syrup (V)

Fresh fruit & raspberry ice cream pavlova (GF) (V)



2 Course £29 / 3 Course £34

Festive menu available Monday 25th Nov - Saturday 21st Dec 2024 (excluding Sundays)

£10 non-refundable deposit required per person to secure the date $\mathcal E$ time.

At least 24hrs notice required for meal cancellation or full balance will still be required on the day of the booking.

FESTIVE OPENING HOURS

Christmas Eve - 12pm - 11pm (Food 12pm - 9pm)

Christmas Day - 12pm - 2.30pm (no food)

Boxing Day - 12pm - 7pm (Food 12pm - 5pm)

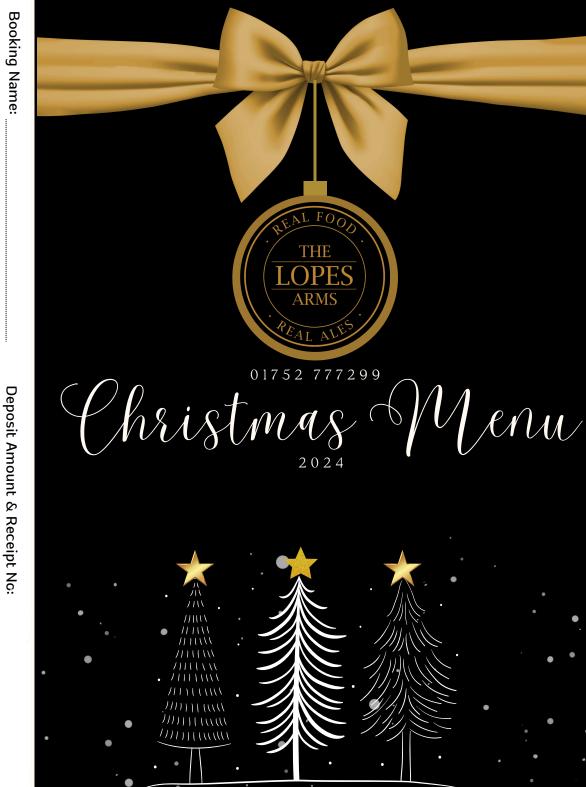
27th & 28th - 12pm - 11pm (Food 12pm - 9pm)

29th - 12pm - 10pm (Food 12pm - 8pm)

30th - 12pm - 10pm (Food 12pm - 9pm)

New Years Eve - 12pm - 10pm (Food 12pm - 7.30pm)

New Years Day - 12pm - 7pm (Food 12pm - 5pm)



No. of guests:	Contact Tel:	Date & Time of Booking:	Booking Name:
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Please use the form to place your pre-order. A non-refundable deposit of £10 per person will be required to confirm you booking. Menu and deposit

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Food is prepared in an enviroment containing nuts.	must be returned together. Please let our team know of any food allergies.

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Guest Name >>>>												
STARTERS												
Soup												
Tempura Prawns												
Terrine												
Baked Figs												
MAINS												
Roast Beef												
Roast Turkey												
Lamb Shank												
Chestnut Roast												
Sea Bass	L			L	-	H				L		
Pestive Pudding	-			+					_	-		
Cookie Dough												
Lemon Cheesecake												
Pavlova												