

A decorative border of festive floral and foliage elements surrounds the page. It includes red poinsettias, orange and purple flowers, green holly leaves with red berries, and various green leaves and branches. The border is positioned at the top, bottom, and sides of the page, framing the central text.

FESTIVE MENU

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= contains alcohol. Fish dishes may contain small bones.



FESTIVE MENU

3 COURSE MENU 30.95

WITH A GLASS OF PROSECCO 35.95 | WITH A GLASS OF CHAMPAGNE 40.95

STARTERS

Chicken Tenders*, fried, boneless chicken thigh strips with sage & onion seasoning, cranberry ketchup and rich chicken gravy

Crispy Camembert, sage & onion seasoning, cranberry ketchup and sweet chilli & mango chutney (v)

Southern-Fried Calamari, Indian sweet chilli sauce, grilled lemon

Cauli Wings, coated in Frank's Hot Buffalo® sauce, red chillies, spring onions, vegan mayonnaise (ve)

MAINS

Winner Winner Festive Chicken Dinner Southern-fried crispy chicken, garlic & smoked paprika corn, jacket potato, sprout & chestnut mash, bacon & herb stuffing, pigs-in-blankets and chicken gravy
Swap the Southern-fried chicken to grilled

All our burgers come with your choice of two sides

Choose from: Triple cooked chips (ve) | Seasoned fries (ve) | Side salad (ve) | Jacket potato mash (v) | Slaw (ve) | Grilled garlic & smoked paprika corn (v)

Jingle Buns Burger, grilled beef patty topped with crispy bacon, cranberry, Camembert, tobacco Southern-fried onions & sprouts and a pig in blanket

Merry Chickmas Burger, crispy fried chicken thigh, smashed sage & onion roasties, tobacco Southern-fried sprouts & onions, pigs-in-blankets, cranberry ketchup, mayo and chicken gravy

The Nut Cracker Burger, plant-based patty, cranberry sauce, mature cheddar alternative made with coconut oil, tobacco Southern-fried onions & sprouts and parsnip crisps (ve)

DESSERTS

Spiced Sticky Toffee Date Pudding, vanilla crème anglaise (v)

Festive Churros*, cinnamon dusted churros, glace cherries, toasted marshmallows and a Snowball custard dip

Caramel Biscuit Torte, cinnamon biscuit base, creamy coconut-based topping, toffee sauce (ve)

