

PRE SHOW
DINING MENU
Christmas 2021



Two Courses £19.50

Three Courses £24.50

Two Courses under 12 £11.50

Three Courses under 12 £16.50

STARTER

SPICED BUTTERNUT SOUP (v) (veg) (gf)
warm ciabatta

DUCK & ORANGE PATE
melba toast, port & fig chutney

SMOKED SALMON & AVOCADO

DESSERT

TRADITIONAL CHRISTMAS PUDDING
brandy sauce

TRIO OF ICE CREAM (vgo)

STICKY TOFFEE PUDDING (vgf)
custard or ice cream

CHEESE BOARD

MAIN

TRADITIONAL TURKEY (gfo)
mash & roast potatoes, stuffing, pigs in blankets, sausage meat,
yorkshire pudding, seasonal vegetables, cauliflower cheese &
gravy

GRILLED SEABASS (gfo)
snow peas, broad beans in a white sauce, tarragon & butter
reduction

BLADE OF BEEF (gfo)
mash & roast potatoes, pigs in blankets, yorkshire pudding,
seasonal vegetables, cauliflower cheese & gravy

VEGETARIAN WELLINGTON (v)
mushroom, spinach, beetroot & lentil wellington, roast
potatoes, yorkshire pudding, cauliflower cheese & gravy

vg – vegan
vgo – vegan option
gf – gluten free
gfo – gluten free option

***Please note all Christmas bookings over a party of 3 will
require a pre-booking payment of £10pp, no bookings will be
taken without 24hours notice**

WINE LIST



ZINGY, ZESTY SAUVIGNONS	175 ml	Bottle
1. SAUVIGNON BLANC 2016, TONADA / CENTRAL VALLEY, CHILE Crisp fresh citrus aromas with ripe gooseberry notes on the palate	5.50	21.75
AROMATIC, JUICY WHITES		
2. COLOMBARD, RICHELIEU/CÔTES DE GASCOGNE, FRANCE Aromatic, fresh & fruit driven with a long refreshing after-taste	4.50	18.75
3. CHARDONNAY ROOK'S LANE 2016 / AUSTRALIA Aromas of pear & custard apple with some lifted citrus notes. The palate is rich & smooth with ripe fruit-salad flavours & a lovely creamy mouthfeel.	5.25	25.00
CRISP, DRY WHITES		
4. PINOT GRIGIO, CHIARO / ITALY A clean, well balanced dry white wine with an elegant, delicate perfume & fresh apple fruit flavours	5.25	22.00
5. SAUVIGNON BLANC, KURAKA / MARLBOROUGH, NEW ZEALAND Fresh herbaceous notes, tomato leaf, limes & appealing pungency. Crisp & refreshing acidity balanced with a good mouth feel. Zesty, elegant & tantalisingly dry	6.35	26.50
RICH, ROUNDED REDS		
6. MERLOT 2016, TONADA / CENTRAL VALLEY, CHILE Plum & damson on the nose, soft fruit on the palate, no wonder Chilean wines are so very popular	5.50	21.75
7. MALBEC 2016, LAS PAMPAS / MENDOZA, ARGENTINA Outstanding Argentinian Malbec – layers of ripe fruit with hints of spiced raspberries & notes of smoke and spice		27.00
JUICY, VELVETY REDS		
8. GRENACHE-CARIGNAN-MERLOT, RICHELIEU / PAYS D'HÉRAULT, FRANCE A delicious blend of 50% Grenache, 34% Carignan & 16% Merlot, packed with soft, ripe fruit	4.50	18.75
9. RIOJA TEMPRANILLO 2015/16, AZABZCHE / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit	5.75	24.00
SPICY, WARMING REDS		
10. SHIRAZ 2015/16, ROOK'S LANE / AUSTRALIA Aromas of ripe berries, black cherries, vanilla & spice. The palate shows sweet fruit flavours	6.20	24.00
ROSE WINES		
11. BUSH VINE BLUSH, RICHELIEU / FRANCE We blended the blush with our wine merchant to produce a quite delicious palate of summer fruits	4.70	17.50
12. ZINFANDEL, ROSEBUD / CALIFORNIA A light salmon pink rose that offers an attractive bouquet of summer fruits with a hint of sweetness Lingering on a crisp finish	5.75	24.00
SPARKLING WINE		
13. PROSECCO D.O.C. PURE / VENETO, ITALY The nose gives aromas of pear, white flowers & lemon zest. The palate is clean & crisp with apple notes. Light & refreshing on the finish with a citrus zing		26.00

PLEASE NOTE THAT WINE CHOICES MAY BE SUBJECT TO CHANGE DUE TO AVAILABILITY