



2 COURSE

32.95

Festive fare

3 COURSE

39.95

Starters

SOUP OF THE DAY (Ve)

Velvety carrot, sweet potato and coriander soup, finished with a swirl of cream and served with warm crusty bread.

CRAB FISHCAKE

Golden crab fishcake served with a vibrant wasabi & lime crème fraîche, finished with fresh herbs and a touch of citrus.

MUSHROOM GRATIN (V)

Wild and chestnut mushrooms in a velvety garlic cream sauce, topped with a golden Parmesan crumb and baked until bubbling.

CHICKEN & CHORIZO MEATBALLS

Succulent chicken and chorizo meatballs in a rich tomato and cream rosé sauce, finished with Parmesan and basil.

JAPANESE PRAWN GYOZA

Delicate Japanese prawn gyoza finished with a sticky soy, ginger and garlic glaze.

Festive drinks

BRICKHOUSE MULLED WINE

6.95

Classic spiced red wine with orange, cinnamon and star anise.

BAILEYS HOT CHOCOLATE

6.95

Rich hot chocolate with a shot of baileys finished with whipped cream and chocolate shavings.

GINGERBREAD LATTE

3.95

Espresso, steamed milk and gingerbread syrup.

WHITE CHOCOLATE MARTINI

9.95

Vanilla vodka, white chocolate liqueur and cream.



Main Course

CHRISTMAS ROAST

*Succulent roast turkey served with all the festive trimmings, including pigs in blankets, sage and onion stuffing, duck fat roast potatoes, seasonal vegetables, Yorkshire pudding, rich beef gravy and cranberry sauce. **Vegetarian nut roast available on request.***

SPICY PUMPKIN RISOTTO (V)

A rich pumpkin risotto infused with warming chilli, topped with roasted pumpkin and finished with generous shavings of Parmesan.

FILLET STEAK SIZZLER

Succulent sliced fillet steak coated in a rich black pepper and onion sauce, served with fragrant jasmine rice.

MEDITERRANEAN SALMON

Pan-fried salmon served with garlic new potatoes, Mediterranean rice and seasonal vegetables, finished with a cherry tomato, garlic and caper sauce.

CHICKEN TUSCAN

Chicken breast in a homemade Napoli sauce with cherry tomato, onion & basil served with garlic butter potatoes & tenderstem broccoli.

Dessert

CHRISTMAS PUDDING

Traditional Christmas pudding served with warm brandy sauce and finished with a dusting of cinnamon.

PISTACHIO WHITE CHOCOLATE

CRÈME BRÛLÉE

A rich pistachio and white chocolate crème brûlée, finished with a crisp caramelised sugar crust, pistachio crumb and white chocolate shavings.

HOME-MADE STICKY TOFFEE PUDDING

Warm sticky toffee pudding served with rich vanilla custard and finished with a dusting of cinnamon.

CHOCOLATE FUDGE CAKE

A rich & delicate chocolate fudge cake, served warm with a scoop of creamy vanilla ice cream.

DO YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS? IF SO, PLEASE LET A MEMBER OF OUR TEAM KNOW SO WE CAN HELP!