



'four-course festive menu'

Lunch - Available 12.00pm - 4.00pm
from £24.95 per person

Dinner - Available 5.00pm - Late
£29.95 per person | Sunday - Thursday
£34.95 per person | Friday & Saturday

STARTERS

Potted pork with prunes d'Argen,
toasted sour dough

Salad of chicory, candied
hazelnuts, fresh pear and
vintage Stilton (v)

Velouté of carrot and pumpkin,
with croutons (v)

Cocktail of Atlantic prawns,
brown bread and butter, and
sauce Marie Rose



MAINS

Traditional turkey roast with all the trimmings, bread sauce, cranberry and roasting juices

Classic steak and frites, with brandy and peppercorn sauce

Wheeler's classic fish pie, with buttered garden peas

Rosemary and potato risotto, with fricassee of wild mushrooms (v)

Severn and Wye smoked haddock and leek fish cake, poached egg and sauce tartare

DESSERTS

Traditional Christmas pudding, with brandy sauce (v)

Mr White's rice pudding, with glazed apricots (v)

Fresh banana, meringue, vanilla ice-cream and caramel mess (v)

Baked vanilla cheesecake with fresh blueberry compote

+ Coffee and mini mince pies (v)

Or upgrade to: Selection of farmhouse cheese with, celery, pickle and artisan crackers
£3pp supplement

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at the current rate. (v) suitable for vegetarians. Food Allergies and Intolerances: Before you order your food, please speak to our staff if you would like to know about our ingredients.