

Festive Menu

3 courses £30 | Under 12's £20

Available from 21st November 2024 - 24th December 2024

STARTERS

Plum tomato and sweet basil soup, herb croutons with warm ciabatta (V)

Pigs in blankets tossed in salt & pepper seasoning with a lime and coriander mayo.

Panko breaded somerset brie with a cranberry puree and dressed rocket.

Chicken liver pate with red onion marmalade, sliced ciabatta and butter.

MAINS

Norfolk roast Turkey breast, seasonal vegetables, roast & mash potatoes, stuffing, pigs in blankets and rich gravy.

Char grilled supreme of salmon, garlic tender stem broccoli, root vegetables with a dill and white wine cream sauce

British 8oz Ribeye steak, grilled tomato, flat cap mushroom, hand cut chips with a cracked black pepper and brandy sauce (£5 supplement)

Pan fried chicken breast, tender stem broccoli and mashed potatoes with a mushroom and stilton cream sauce.

Timbale mixed nut roast, seasonal vegetables, roast and mashed potatoes, stuffing with rich vegan gravy (V)

Desserts

A light strawberry & lemon drizzle cheesecake topped with fresh cream and mint.

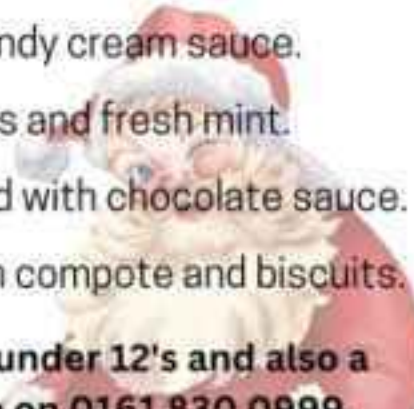
Classic Christmas pudding smothered with a hot brandy cream sauce.

Trio of mixed ice creams served with Rossini biscuits and fresh mint.

Double chocolate fudge cake, chocolate ice cream, drizzled with chocolate sauce.

Selection of British cheese with black grapes, celery, onion compote and biscuits.

We require a £10 deposit for adults or a £5 deposit for under 12's and also a pre order from all members of your party. Book a table on 0161 830 0999.



Available from 21st November 2024 -
24th December 2024

DIY

Christmas Bottomless

£45ph

1 hour 30 min slot

Served 7 days a week

12pm till 8pm

A £10 deposit ph

is required

Dishes

Heroes Festive Hand Rolled Pizza.

Salt & Pepper pigs in blankets
topped with spring onion and chives.

Panko breaded brie bites with a
sweet cranberry compote.

Mac & cheese topped with crispy
smoked streaky bacon.

Winter spiced battered halloumi
topped with shredded Coriander.

Sticky Korean chicken bites with
dressed rocket.

Truffle oil dirty fries, spring onion,
pesto and parmesan.

Spirits will be served as a single measure with the choice of mixer; Coke,
Lemonade, Tonic, Soda or Fruit Juice



'The Boring Bit'

Time starts when the first drink is ordered, one drink per person at any time, last orders is
10 minutes before your time ends, give us a nudge if we haven't realised your drink is
empty. We reserve the right to stop serving alcohol to anyone we believe to be overly
intoxicated

Drinks

Bud light

Magners

House Wine

Prosecco

Smirnoff Vodka

Captain Morgans

Gordons Gin

Mulled Cider

Mulled Wine

Cocktails:

Christmas Punch

Blood Orange Gin Sour

Sex On The Beach

Mocktails:

Cuddles On The Beach

Almondetto Sour

Draught Soft Drinks





Christmas Day

3 courses £80 | Under 12's £45

STARTERS

Leek, potato and chive soup with herb croutons and warm ciabatta (V).

Smoked Haddock fishcakes, dressed rocket with citrus tartar sauce.

Fan of gala melon, sliced mango, passionfruit, strawberry puree and fresh mint (V).

Chicken liver parfait topped with a rosemary butter, cranberry compote and sliced ciabatta.

MAINS

Norfolk Roast Turkey breast, seasonal vegetables, roast and mashed potatoes, stuffing, pigs in blankets with rich gravy.

Pan roasted cod loin, pesto mashed potatoes with tenderstem broccoli, sweet pea, mint and white wine cream sauce.

Slow roasted lamb shank served with mashed potatoes, seasonal vegetables and rich mint gravy.

Spinach and ricotta tortellini tossed with wild mushrooms, asparagus, cherry tomatoes finished with fresh basil and parmesan (V).

DESSERTS

Selection of British cheese with black grapes, celery, onion compote and biscuits.

Classic Christmas pudding smothered with a hot brandy cream sauce.

Double Chocolate brownie, chocolate ice cream and a milk chocolate sauce.

Biscoff cheesecake drizzled with a sweet caramel sauce and Rossini biscuit crunch.

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Boxing Day

2 courses £25.50 | under 12's £16.50

3 courses £31.50 | under 12's £21.50

STARTERS

Creamy wild mushroom & stilton soup, herb crouton and warm ciabatta (V)

Prawn and smoked salmon with iceberg lettuce, cucumber, tomato, Marie Rose sauce and brown bread.

Smooth Chicken liver Pate with red onion marmalade and sliced ciabatta.

Duck spring rolls with sticky lime, hoisin sauce and dressed rocket salad.

Chicken wings drizzled with BBQ sauce, crisp salad.

Chilli beef nachos with jalapeños, sour cream and nacho cheese sauce.

Garlic pizza bread topped with cheese (V)

MAINS

Beer battered haddock with seasoned chips, mushy peas, tartar sauce and a lemon wedge.

Medium spiced homemade chicken curry with naan bread, seasoned chips and rice.

Beef and red wine lasagne served with seasoned chips, garlic ciabatta & crisp salad.

Steak, mushroom and ale pie with puff pastry, seasoned chips and seasonal vegetables.

Lightly grilled cod loin with buttered broccoli, spring onion mash and a sweet pea & mint pure.

Half roasted Piri Piri chicken with seasoned chips and crisp salad.

8oz Ribeye steak served with seasoned chips, portabello mushroom, grilled tomato and peppercorn sauce.

Spinach & Ricotta Tortellini with wild mushrooms in a white wine cream sauce (V).

DESSERTS

Ice cream sundae with chocolate chunks, toffee pudding chunks, biscuit crunch, caramel and chocolate sauce.

Classic crème Brulee with short bread biscuits and sweet stewed cherry sauce.

Warm chocolate fudge cake with chocolate ice cream and milk chocolate sauce.

Selection of British cheeses with black grapes, celery, onion compote and biscuits.

A light strawberry and lemon drizzle cheesecake topped with fresh cream and mint.

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New Years Eve

3 courses £45 | under 12's £27

7:00pm Arrival | 7:30pm Dinner

9:00pm - 12:30 Entertainment

STARTERS

Roasted red pepper and tomato soup, basil croutons and crusty bread (V).

Salmon, cod & dill fishcakes, dressed rocket and watercress cream.

Trio of melon, winter berries with a strawberry and mint coulis (V).

Sticky Korean chicken bites served on lightly spiced Asian slaw.

MAINS

8oz Ribeye steak served with seasoned chips, portabello mushroom, grilled tomato and peppercorn sauce.

Pan fried seabass fillet, cream mashed potatoes, tender stem broccoli and white wine cream sauce.

Oven roast cornfed chicken breast, served with gnocchi, smoked pancetta and rich tomato sauce.

Trio of stuffed vegetables, braised rice with dill and lime infused Hollandaise sauce (V).

DESSERTS

Sharing platter of desserts and a cheese board for your party

We require a £20 deposit 2 weeks from your booking being made and a pre order no later than 17th December.

