UPCOMING EVENTS

NOVEMBER

21ST Christmas Light Switch on!

DECEMBER

1ST Christmas Quiz

5TH Soul Sermon

12TH Wren Jackson - Christmas with a Country Twist

18TH Live Music Poppy Baker

24TH Live Music Jamie Foreman

25TH Food only

26TH Open 12-9pm

31ST Ticket only



2 COURSE £34.95
3 COURSE £39.95

TO START

Creamy Leek, Potato & Stilton Soup (V/GF)
Crispy onions, chive oil & warm bread, Vegan option available

Chicken Liver Parfait (GF)
Spiced cranberry & apple chutney, toasted ciabatta & dressed leaves

Classic Prawn Cocktail (GF)
Atlantic prawns, shredded iceberg, Marie Rose sauce, lemon & brown bread

Crispy Camembert (V)
Cranberry & orange relish, rocket & toasted walnuts

MAIN COURSE

The Ship Christmas Roast
Roast Turkey - Sirloin of Beef - Slow-Roast Pork Belly - Festive Nut Roast (V)

Pigs in blankets, pork sage & onion stuffing, Yorkshire pudding, roast potatoes, honey-glazed carrots, Brussels sprouts with bacon & chestnuts, parsnip purée & rich homemade gravy
GF option available

Turkey, Ham & Leek Pie
Shortcrust pastry, turkey, ham & leek filling, creamy mash, buttered seasonal vegetables & proper gravy

Chicken Supreme (GF)
Creamy wild mushroom & tarragon sauce, dauphinoise potato, tenderstem broccoli & roasted carrots

Pan-Fried Sea Bass (GF)
Crushed garlic & herb potatoes, tenderstem broccoli, roasted cherry tomatoes & lemon caper butter

Festive Butternut Squash, Cranberry & Chestnut Wellington (V)
Rosemary roast potatoes, honey-glazed carrots, Brussels sprouts & vegetable gravy

SOMETHING SWEET

Traditional Christmas Pudding (V)
Brandy custard & vanilla ice cream

Sticky Toffee Christmas Pudding
Warm sticky toffee pudding, Christmas-spiced toffee sauce & vanilla ice cream

Black Forest Eton Mess (V/GF)
Chocolate brownie, cherry compôte, chocolate meringue, vanilla ice cream & Chantilly cream

Spiced Apple & Cranberry Crumble
Cinnamon crumble, vanilla custard & vanilla ice cream, GF option available