

The TAVERN

FESTIVE MENU

2 COURSE – £23.95

3 COURSE – £29.95

STARTERS

LEEK & POTATO SOUP *(ve)(gfa)*

A rich and comforting homemade soup of slowly cooked leeks and potatoes, gently seasoned, served with a warm bread roll.

PRAWN COCKTAIL *(gfa)*

Baby prawns coated in a classic Marie Rose sauce, served on a bed of crisp iceberg lettuce with brown bread and fresh lemon.

DUCK & ORANGE PARFAIT *(gfa)*

Smooth duck parfait with a hint of orange, served with apple and fig chutney, crostini and a fresh salad garnish.

ROSEMARY & GARLIC BRIE WEDGES *(v)*

Creamy brie wedges infused with rosemary and garlic, coated in a crisp panko crumb and served golden with red onion chutney. Rich, indulgent and full of flavour.

MAINS

ROAST TURKEY BREAST *(gfa)*

Traditional roast turkey breast topped with sage and onion stuffing, served with roast potatoes, creamy mashed potato, roasted root vegetables, Brussel sprouts, pigs in blankets, Yorkshire pudding and rich gravy.

SALMON WITH CHAMPAGNE CREAM SAUCE

Oven roasted salmon served with roasted heritage carrots and golden potato pavé, finished with a rich champagne cream sauce and fragrant dill oil.

CARROT WELLINGTON *(ve)*

A golden vegan Wellington filled with seasoned carrot and vegetables, served with roast potatoes, braised red cabbage, roasted root vegetables and vegan gravy.

10OZ SIRLOIN STEAK *(gf)* +£4 Supplement

Tender 10oz sirloin steak served with creamy mashed potato, roasted carrot, Tenderstem broccoli and a rich red wine and pancetta sauce.

DESSERTS

DOUBLE CHOCOLATE BROWNIE *(ve)*

A rich, warm chocolate brownie served with vegan ice cream and a drizzle of chocolate sauce.

CHRISTMAS PUDDING CHEESECAKE *(v)*

Spiced cheesecake topped with tea-soaked fruit compote, Christmas pudding crumb, and warm brandy sauce.

STICKY TOFFEE PUDDING *(v)*

Warm sticky toffee pudding topped with vanilla ice cream and finished with extra toffee sauce.



OR SWAP YOUR DESSERT FOR A
GINGERBREAD
WHITE RUSSIAN COCKTAILS

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR INTOLERANCES BEFORE ORDERING.
While we take every care to minimise cross-contamination, our kitchen handles allergens including nuts, gluten, dairy, and eggs. Dishes marked (V) are suitable for vegetarians and (VE) are suitable for vegans.



The TAVERN

CHRISTMAS BOOKING FORM

PLEASE TICK ONE OPTION PER COURSE PER GUEST

BOOKING DETAILS

NAME: _____

CONTACT NUMBER: _____

EMAIL: _____

BOOKING INFORMATION

DATE OF BOOKING: _____

TIME OF ARRIVAL: _____

NUMBER OF GUESTS: _____

DEPOSIT PAID (£10 PER PERSON)

AMOUNT PAID: £ _____

DATE PAID: _____

GUEST NAME	STARTERS				MAINS				DESSERTS			
	BRIE WEDGES (v)	LEEK & POTATO SOUP (ve)(gfa)	DUCK & ORANGE PARFAIT (GFA)	PRAWN COCKTAIL (GFA)	ROAST TURKEY BREAST (GFA)	ROASTED SALMON (GF)	CARROT WELLINGTON (VE)	10oz SIRLOIN STEAK +£4	TOFFEE PUDDING (V)	DBL CHOCO BROWNIE (ve)	CHRISTMAS PUDDING CHEESECAKE (v)	GINGERBREAD WHITE RUSSIAN
1. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
2. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
3. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
4. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
5. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
6. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
7. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
8. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
9. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
10. _____	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	☐

ALLERGIES & DIETARY REQUIREMENTS

Please detail any allergies, intolerances or dietary requirements for any guests in your party.

BOOKING TERMS

Please arrive on time as tables are held for 15 minutes only. If your party arrives 15 minutes or more late, we may need to reduce the number of courses or adjust your dining time to accommodate other reservations. Larger bookings may be seated across multiple tables. A £10 per person deposit is required to secure your booking and is non-refundable in the event of cancellation or non-attendance. All festive bookings require pre-orders in advance. For larger parties, multiple booking forms may be used. This menu is subject to availability. Vouchers, discounts, and promotions cannot be used in conjunction with this festive menu. While every care is taken, we cannot guarantee dishes are free from allergens, and our kitchens handle ingredients including nuts, gluten, dairy, and eggs. Please inform us of any allergies.

WE LOOK FORWARD TO WELCOMING YOU TO THE TAVERN THROUGHOUT THE FESTIVE SEASON.

WHETHER YOU'RE JOINING US FOR A CHRISTMAS MEAL, A FESTIVE DRINK, OR A GET-TOGETHER WITH FAMILY AND FRIENDS, WE HOPE YOUR VISIT IS FILLED WITH GOOD FOOD, GOOD COMPANY AND PLENTY OF CHRISTMAS CHEER.

FROM ALL OF US AT THE TAVERN, WE WISH YOU A VERY MERRY CHRISTMAS AND A HAPPY NEW YEAR.

CONFIRMATION

SIGNED: _____

DATE: _____

