



The Weavers' Festive Menu

TWO COURSES £31.95

THREE COURSES £36.95

STARTERS

Ham hock and pea terrine served with a mixed micro salad and toasted bloomer.

Butternut and sage soup served with crusty bloomer.

Stuffed portobello mushrooms - garlic and herbs, cream cheese, bacon and a herb crumb.

Prawn and crab cocktail served with brown bloomer and a wedge of lemon.

Halloumi fries served with a cranberry dip.

MAINS

Roast Turkey

Roast Gammon

Vegetable Wellington Roast

All served with roast potatoes, carrots, parsnips, Yorkshire pudding, seasonal mixed greens, stuffing, pigs in blankets (on the roast turkey or gammon) and gravy.

Slow cooked fetherblade braised beef served with mash potato, parsnip, carrot, seasonal mixed greens and gravy.

Fish pie (Cod, salmon and smoked haddock) topped with buttery mash potato.

DESSERT

Christmas pudding served with brandy sauce.

Black forest gateaux roulade served with cream.

Fresh fruit salad - mixture of fruits in a fruit syrup.

Sticky toffee pudding served with ice-cream.

Warm chocolate fudge cake served with cream.

CHEESEBOARD

Stilton, brie and cheddar with mixed crackers, grapes, apple, celery and chutney
(+ £5.00 supplement)

Please Call 01373 859032 or Visit our Website to Book

Reservations Required and Pre Order Needed
at Least One Week in Advance

£5.00 pp Deposit Required to Secure Booking

For all allergy information please ask a member of staff