



A VERY PREGO CHRISTMAS

1ST-6TH DEC

2 COURSES £19.95
3 COURSES £24.95

7TH-24TH DEC

2 COURSES £22.95
3 COURSES £29.95

STARTERS

PREGO HOMEMADE PÂTÉ

Chicken liver pâté flavoured with brandy & herbs, served with crusty bread, onion chutney and raspberry coulis.

CHRISTMAS CAMEMBERT

Goopy deep-fried breaded camembert served with raspberry coulis.

LUXURY PRAWN COCKTAIL

Plump, cold-water prawns served with Bloody Mary jelly and sat on crisp lettuce, bound in a homemade Marie Rose and brandy sauce.

CLASSIC LEEK & POTATO SOUP

Served with bacon crumb and homemade crusty bread.

MAINS

ROAST TURKEY BREAST

The Christmas classic served with a stuffed leg toulade, pigs in blankets, Prego roast potatoes, Brussels sprouts, carrots and parsnips and a rich turkey gravy.

PREGO PARCELS

Red pepper and goats cheese ravioli served in a tomato and cream sauce with a hint of chilli.

PAN FRIED SEABASS

Tender seabass served with seasonal vegetables, buttery fondant potatoes and a sweet pea and pancetta sauce.

SLOW BRAISED BEEF FEATHER BLADE

Beef shoulder cooked low and slow, served with baby onion, pancetta, carrots, creamy mash and beef jus.

FIVE NUT ROAST

A rich nut roast served with Prego roast potatoes, Brussel sprouts, carrots, parsnips and lashings of vegetable gravy.

SLOW COOKED PORK BELLY

Served with crackling and a sage jus, seasonal vegetables and creamy mash.

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Served with a rich brandy sauce.

STICKY TOFFEE PUDDING

With butterscotch sauce and vanilla ice cream

PROSECCO & POPPING CANDY CHEESECAKE

Served with fresh berries and raspberry coulis.

-  Vegetarian
-  Vegan
-  Gluten Free
-  It's got a KICK!

Allergens.

Due to the current nationwide challenges, we are using various suppliers for our ingredients and are currently working to update our allergen menu to reflect this. While we are reviewing this data we are sorry but we can not guarantee that any product is completely free from any allergen. Please let your server know if you have any allergens so that this can be checked with the chef, as not all ingredients may be listed on the menu. All dishes are prepared & cooked where allergen ingredients (e.g. nuts, flour etc.) are commonly used. We are sorry for any inconvenience or disappointment that this may cause; the handling of allergens and safety of guests is of the utmost importance to us.

