



Festive Menu

STARTERS

Cumin Spiced Winter Vegetable Soup VE, VG, DF, GFO
smoked paprika oil and croutons

Smoked Chicken GF, DF
cherry tomatoes, red onions, green beans, tarragon dressing and red wine vinaigrette

Goats Cheese and Pepper Tartlet VG
balsamic drizzle, rocket and parmesan salad

Bloody Mary Tomato Gateau VE, GF
rocket olive oil salad and balsamic glaze

MAINS

all served with; panache of carrots, sprouts and cauliflower

Traditional Roast Turkey breast and Ham GFO
roast potatoes, stuffing, pigs in blankets and turkey gravy

Roast Sirloin of Beef and Yorkshire Pudding
roast potato's, garlic and thyme, sausage meat stuffing and red wine and thyme gravy

Baked Delice of Hake Fillet
crushed potatoes and herbs, buttered kale and crayfish and parsley sauce

Roasted Vegetable Strudel in Puff Pastry VG, VEO
wilted greens, buttered new potatoes and spicy tomato harissa

DESSERT

Christmas Pudding GFO, VEO
brandy custard and mulled plums

Vanilla Cheesecake GFO, VG
chantilly cream and orange and gin compote


Chocolate Mousse GFO
white chocolate pencil, hazelnut shortbread and blackcurrant compote

Collingwood Cheese Sampler Plate GFO, VG
chutney, grapes, celery and crackers

TEA, COFFEE AND MINI MINCE PIES

Please inform us of any allergies or special dietary requirements.

Please note our dishes are prepared in areas where
allergic ingredients are present so we cannot guarantee that
our dishes are 100% free from these ingredients



White Wine, Rose, Sparkling : Driest 1 ~ Sweetest 9
Red Wine : Lightest A ~ Full-bodied E

Wine List						
Bin No		Taste Guide	125ml	175ml	250ml	Bottle
WHITES						
1	Le Harve de Paix Colombard	2	£4.75	£5.75	£7.50	£22.00
	France. Fruit-forward and rounded with apple and pear flavours. Full flavoured with a long finish					
2	Casa Santiago Sauvignon Blanc	1	£5.25	£6.75	£8.00	£23.50
	Central Valley, Chile. (Vegan) Aromas of lemon and lime with passion fruit					
3	Botter Pinot Grigio	1	£5.50	£7.00	£8.25	£24.00
	Italy. (Vegan) Crisp and refreshing and with citrus and pear flavours and just a hint of floral intensity					
4	Ippolito, Mare Chiaro	2	£7.50	£9.00	£11.00	£32.00
	(Organic) An aroma of tropical fruit, pear, peach, and white flowers. Fresh and Mediterranean with a pleasant saline finish					
5	The Crossings Sauvignon Blanc	1	£7.50	£9.00	£11.00	£32.00
	Marlborough, New Zealand. (Vegan) Layers of tropical fruits, herbal notes and flowering herbs					
6	Douglas Green Chenin Blanc	2				£24.50
	South Africa. (Vegan) Peachy sweetness and generous fruit flavours with a clean finish					
7	Soldiers Block Chardonnay	2				£26.50
	Langhorne Creek, Australia. (Vegan) Crisp and refreshing with citrus and pear flavours					
8	Picpoul de Pinet Duc du Mornay	1				£30.00
	Languedoc, France. Gently perfumed, ripe melon fruit on the nose					
9	Ippolito Pecorello	2				£35.00
	(Organic) Mediterranean and elegant on the nose, with notes of citrus fruit and mineral tones. The palate is vibrant, well balanced and persistent					
ROSÉ						
10	Wildwood White Zinfandel Rosé	3	£5.25	£6.75	£8.00	£23.50
	California USA. Flavours of ripe strawberry and juicy watermelon					
11	Botter Pinot Grigio Rosato	2	£5.50	£7.00	£8.25	£24.00
	Italy. (Vegan) Notes of acacia flowers and cherries. Dry, soft and well balanced on the palate					
12	Crazy Tropez Rosé	1	£6.75	£7.75	£9.75	£28.50
	South of France (Grenache, Cinsault). Warm southern herbs, white pepper spice and soft raspberries					
13	Ippolito, Mabilia	2				£32.00
	(Organic) Pale pink, elegant, delicate. With fragrant notes of melon, grapefruit and violets. The taste is fresh savoury and long-lasting					
REDS						
14	Le Harve de Paix Grenache	B	£4.75	£5.75	£7.50	£22.00
	France. Rich and dark red in colour, with juicy ripe plum flavours					
15	Casa Santiago Cabernet Sauvignon	C	£5.25	£6.75	£8.00	£23.50
	Central Valley, Chile. (Vegan) Intense blackcurrant and plum flavours					
16	Botter Merlot	B	£5.50	£7.00	£8.25	£24.00
	Veneto, France. (Vegan) Fruity damsons, plum, cherries and spices flavours					
17	Ippolito, Liber Pater		£7.50	£9.00	£11.00	£32.00
	(Organic). Ruby red with complex aromas of will berries, violets, spices and a soft note of oak. A full-bodies, rich and velvety wine.					
18	Los Haroldos Chacabuco Malbec	C	£6.75	£7.75	£9.75	£28.50
	Mendoza, Argentina. (Vegetarian) Firm juicy structure, great fruit expression					
19	Soldier’s Block Shiraz	C				£26.00
	Victoria, Australia. (Vegan) Bright and lifted Shiraz with a wonderful perfumed dusty nose of dark fruit					
20	La Vigna Chianti	C				£27.00
	Tuscany, Italy. (Vegan) With a nose of ripe Morello cherry, raspberry and a hint of spiced plums					
21	Rioja Artesa Rioja Tempranillo	C				£29.00
	Spain. (Vegetarian, Vegan, Sustainable) Appealing black fruit aromas and hints of spice					
22	St Emilion Chateau La Pointe Bouquey	D				£32.00
	Bordeaux, France. Complex and fruity with aromas of soft fruit and blackcurrants					
23	Ippolito I Mori	D				£35.00
	(Organic) Ruby red, an aroma of ripe red fruit combined with spices, vanilla and balsamic notes. Full and fresh and well balanced.					
SPARKLING WINES						
24	Botter Prosecco Spumante Brut	2	£7.00			£30.50
	Italy. (Vegan) Lovely, crisp, lively, fizz with green apple and citrus notes, lightly sparkled					
25	Botter Prosecco Rose Spumante Brut	2				£32.00
	Italy. (Vegan) Fragrant, strawberries, raspberries and passion fruit, moreish					
26	Champagne Baron Albert L’Universelle Brut	1				£47.00
	France. (Vegan, Sustainable) Aged for 4 years, this medal winning champagne is light fresh and fruity					
27	Champagne Pommery Brut Royal	1				£75.00
	France. (Vegan) Hints of piped-fruit jam, apples and quince					
27	Champagne Bollinger Rosé NV	1				£100.00
	France. Fresh strawberry, redcurrant, cherry and spice, backed up with a silky and fine texture					