

# FESTIVE

**2 courses £26.95 | 3 courses £29.95**  
**Under 12's half price**

Available from 5th December - 24th December

## STARTERS

- Roast pumpkin soup, toasted seeds & crispy sage 
- Smoked salmon & prawn cocktail, gem lettuce
- Cranberry & chilli chicken wings, blue cheese sauce 
- Fully loaded hash browns, with or without bacon 

## MAINS

- Festive Weighburger with sausage meat and chestnut stuffing, pigs in blankets, Cheddar cheese, burger relish, coleslaw & fries
- 8oz Bistro Rump with your choice of either dauphinoise potato or chunky chips,  salad and your choice of our homemade sauces  
*Upgrade to 8oz Sirloin +£5 | 8oz Ribeye + £5*
- Festive fish of the day - call us to find out what options we will have
- Mushroom nut roast, crispy roasties, spiced red cabbage, maple glazed roots, sauteed sprouts, vegan gravy 
- Roast turkey the Harper's way - dauphinoise potatoes or roasties, pigs in blankets, chestnut stuffing, maple glazed roots, sauteed sprouts & gravy

**For that festive extra, add pigs in blankets to any meal for £4.25**

## DESSERTS

- Christmas pudding & brandy sauce
- Lemon cheesecake, Winter fruits  
- Chocolate brownie, vanilla ice cream & chocolate sauce 
- Marshfield Farm real dairy ice cream
- Clotted cream vanilla | Chocoholic heaven | Salted caramel | Succulent strawberry*

*\*Roast turkey is only available for pre-booked parties so we can deliver a superb roast dinner. For walk-in guests this dish may not be available*

 Vegetarian  Vegan  Gluten Free



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All bookings require a non-refundable £5 deposit per head to secure the reservation. We also require a pre-order for all tables taking the festive menu 5 days prior to the booking date.

Please note that deposits are paid to secure your booking and are non-refundable for any members of your party who do not attend your planned booking. Please be mindful of this when making your booking.

Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at the time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We are working with fresh food which is supplied to us within days or hours of your meal, due to current supply disruptions we may have to substitute items to bring you the freshest produce in December.

We will do our very best to seat everyone in larger parties together, although due to the design of our restaurants, this may not always be possible.