

Please Only Order if you are Vegan

Vegan Menu

Lunch & Evening – Pre-Bookings Only

Starters

Tempura Vegetables

Served with a Curried Mayo Dip

Main Courses

Veggie/Vegan Lentil & Mixed Vegetable Shepherds Pie

Served with Seasonal Vegetables

Veggie/Vegan Sausage Roast

Served with Vegan Gravy

Desserts

Chocolate Tart

served with Vegan Ice Cream

American Style Pancakes

served with Vegan Ice Cream

Tea, Coffee & Vegan Mince Pies

3 Courses £32.50 | 2 Courses £27.50

Children's Menu

Main Course

Roast Turkey or Sausage Roast

With all the Trimmings

Lasagne, Chips & Garlic Bread

Breast of Chicken Nuggets & Chips

Served with Peas or Beans

Desserts

Chocolate Brownie

served with Ice Cream

American Style Pancake

with Toffee Sauce & Ice Cream

Decorate your own Fairy Cake

£12

**FOR CHILDREN'S PRE ORDER PLEASE INCLUDE IN
ADDITIONAL INFORMATION**

Terms & Conditions

A £50 deposit is required for bookings of 5 or more.

Each Party must order from the same menu. We do not allow mixing between our Pub Menu & the Christmas Menu

Pre Orders are required 5 days before.

Cancellations or Changes to bookings must be given 24 hours notice less than this then the meals will be charged for.

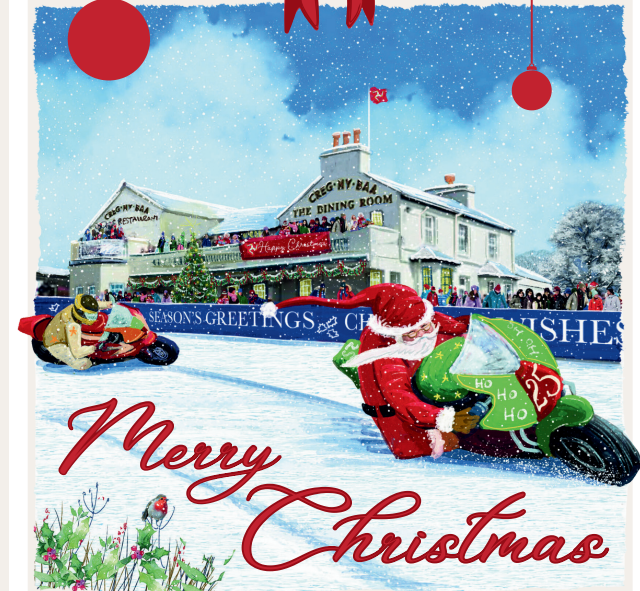
Please do not order Gluten Free Desserts if you are not Gluten Free due to the limited number we have made.

Please do not mix between the different Christmas Menus for example:- Order all Courses from one Menu such as Gluten Free or Senior Citizens

Splitting the Bill

If you are paying separately we would prefer you not to 'Split Bills' at the till at the end of your meal for larger parties due to the time it takes during this busy period. It would help if one person could collect monies from individuals beforehand and drinks are ordered and paid for at the bar.

**THERE WILL BE A 10% SERVICE CHARGE ADDED
TO TABLES OF 10 OR MORE**



**Available from
30th November to 24th December**

CHRISTMAS EVE

Food served from 12.00 till 5.15pm

Pub Closes 7.45pm

Menu is Pub Favourites & Specials of the day

NEW YEARS'S EVE

Food served from 12.00 till 4.30pm

NEW YEARS'S DAY

Food served from 12.00 till 3.30pm

Menu is Pub Favourites & Specials of the day

New Year's Day Evening - Closed

CHRISTMAS & BOXING DAY

Closed

FIND US ON 

Please Do Not Mix Between Menus

Christmas Party Menu

Lunch & Evening - **Pre-Bookings Only**

Starters

Parsnip & Apple soup topped with Parsnip Crisp
served with a Bread Roll

Freshly Battered Deep Fried Brie Wedge
Served with Cranberry Sauce

Tempura Vegetables
Served with a Curried Mayo Dip

Smoked Mackerel Pate
served with toasted Ciabatta

Main Courses

Traditional Roast Turkey Dinner
Served with all the Trimmings

Slow Cooked Beef Brisket with Yorkshire Pudding
Served with all the trimmings

Oven Baked Fillet of Seabass
Served with Green Beans, Baton Carrots on a bed of
Creamy Mash with a Beurre Blanc Sauce

Veggie/Vegan Lentil & Mixed Vegetable Shepherds Pie
Served with Seasonal Vegetables
(Veggie/Vegan Sausage Roast can be available if preferred)

The Creg's Freshly Battered Fish & Chips
served with Mushy Peas

Desserts

Winterberry Crumble
served with Cream

Homemade Christmas Pudding
served with Brandy Sauce

White Chocolate & Baileys Cheesecake
served with cream

Homemade Sherry Trifle
Served with Cream

Tea, Coffee & Mini Mince Pies

3 Courses £32.50 | 2 Courses £27.50

Senior Citizens Christmas Menu

'Smaller Portions'

Starters

Parsnip & Apple soup topped with Parsnip Crisp **SC**
served with a Bread Roll

Freshly Battered Deep Fried Brie Wedge **SC**
Served with Cranberry Sauce

Smoked Mackerel Pate **SC**
served with toasted Ciabatta

Main Courses

Traditional Roast Turkey Dinner **SC**
Served with all the Trimmings

Slow Cooked Beef Brisket with Yorkshire Pudding **SC**
Served with all the trimmings

Oven Baked Fillet of Seabass **SC**
Served with Green Beans, Baton Carrots on a bed of
Creamy Mash with a Beurre Blanc Sauce

Veggie/Vegan Lentil & Mixed Vegetable Shepherds Pie **SC**
Served with Seasonal Vegetables
(Veggie/Vegan Sausage Roast can be available if preferred)

The Creg's Freshly Battered Fish & Chips **SC**
served with Mushy Peas

Desserts

Winterberry Crumble **SC**
served with Cream

Homemade Christmas Pudding **SC**
served with Brandy Sauce

White Chocolate & Baileys Cheesecake **SC**
served with cream

Homemade Sherry Trifle **SC**
Served with Cream

Tea, Coffee & Mini Mince Pies

3 Courses £27.50 | 2 Courses £22.50

Please Only Order if you are Gluten Free

Gluten Free Menu

Lunch & Evening - **Pre-Bookings Only**

Starters

Parsnip & Apple soup topped with Parsnip Crisp **GF**
served with a Bread Roll

Freshly Battered Deep Fried Brie Wedge **GF**
Served with Cranberry Sauce

Tempura Vegetables **GF**
Served with a Curried Mayo Dip

Main Courses

Traditional Roast Turkey Dinner **GF**
Served with all the Trimmings

Slow Cooked Beef Brisket with Yorkshire Pudding **GF**
Served with all the trimmings

Oven Baked Fillet of Seabass **GF**
Served with Green Beans, Baton Carrots on a bed of
Creamy Mash with a Beurre Blanc Sauce

Veggie/Vegan Lentil & Mixed Vegetable Shepherds Pie **GF**
Served with Seasonal Vegetables
(Veggie/Vegan Sausage Roast can be available if preferred)

The Creg's Freshly Battered Fish & Chips **GF**
served with Mushy Peas

Desserts

Sticky Toffee Pudding **GF**
Served with Cream

Apple & Cinnamon Crumble **GF**
served with Cream

Chocolate Tart **GF**
Served with Cream

Tea, Coffee & GF Mini Mince Pies (with 2 & 3 Courses)

3 Courses £32.50 | 2 Courses £27.50