



Christmas Eve Brunch Menu

Where possible ingredients have been locally sourced and are homemade. All dishes are cooked to order so please be patient.

Bookable with a non-refundable deposit of £10.00pp.

Available 11:00am – 3:00pm

(Groups of 6 or more will require a pre-order)

£20.00 per person

(Includes a welcome drink)

The School House Breakfast – Bacon, sausage & egg. Served with grilled flat mushroom, vine tomato, hash brown, beans, black pudding & toast GFO VO VEO

Pulled pork burger – beef patty, topped with pulled pork, cheddar & crispy onions. Served in a brioche bun GFO

Katsu Chicken Burger – panko crumbed chicken filets, served in a brioche bun with crispy lettuce, beef tomato & a mild curry sauce GFO

Smashed avocado & chilli – Served on warm garlic focaccia with a poached egg and micro-coriander V VEO

Smoked Salmon Rarebit – slices of smoked salmon on toasted bloomer bread topped with a tangy cheese sauce and grilled VO/GFO

Prawn Bruschetta – served on toasted focaccia with a tomato mayonnaise. Topped with smoked salmon GFO

Mediterranean vegetable Stromboli – a folded pizza filled with a ratatouille, heritage tomatoes & Mozzarella. Served with coleslaw V VEO

Fish finger sandwich – strips of beer battered fish on toasted white bloomer bread with tartar sauce GFO

Crab Croque Madame – flakes of fresh crab mixed with a cheese sauce & served on toasted bread GFO

Oven Baked Camembert – with warm bread, nachos & pickles GFO V

Add chips/fries - £4.75 pp

Dessert sharing Platter

Mini Waffles, Doughnuts, Strawberries, Crepes with Blueberry Compote,
Salted Caramel & Chocolate Dip & Vanilla Ice Cream
- £12.00 (Serves 2 people) VO

GF – Gluten Free / GFO – Gluten Free option / V – Vegetarian / VEO – Vegan Option / VO – Vegetarian Option

FOOD ALLERGIES: Please alert us when ordering if you have any concerns.