



Festive Menu

AVAILABLE 28TH NOVEMBER ~ 24TH DECEMBER

£29.⁵⁰ 2 COURSES ~ £36.⁹⁵ 3 COURSES

Starters

PRAWN COCKTAIL (*gfa*) - Tiger prawns in a Marie Rose dressing with brown bloomer

RAVIOLI (*vgn*) - Caramelised onion & wild forest mushroom ravioli with pickled mushroom & crispy sage

SOUP OF THE DAY (*v, gfa*) - With warm rustic ciabatta

CRISPY BRIE (*v*) - With cranberry dipping sauce

CHICKEN LIVER PARFAIT - With spiced plum chutney & ciabatta crostini

Main courses

ROAST TURKEY - Goose fat potatoes, Brussels sprouts, carrot & parsnip purée with pig in blanket, stuffing & a Yorkshire pudding

BEEF BRISKET BOURGUIGNON (*gf*) - Horseradish mashed potato, maple roasted carrots

FESTIVE BURGER - 7oz beef burger, pulled pork in gravy, sage & onion stuffing & a pig in blanket, with triple cooked chips & pot of Stilton gravy

SEAFOOD RISOTTO - Mussels, prawns, squid & cockles in a saffron & white wine risotto

BEETROOT WELLINGTON (*vgn*) - With roast potatoes & winter veg

Desserts

TRADITIONAL CHRISTMAS PUDDING (*v*) - With brandy sauce

CHOCOLATE ORANGE CHEESECAKE (*v*) - With vanilla ice cream

STICKY TOFFEE PUDDING (*v*) - With custard

CARAMEL & CHOCOLATE CAKE (*v, gf*) - With vanilla ice cream

STICKY TOFFEE GINGERBREAD CAKE (*vgn*) - With vegan vanilla ice cream