

# Festive Menu

 2 COURSES £29.<sup>50</sup> ~ 3 COURSES £36.<sup>95</sup> 

## Starters

**PRAWN COCKTAIL ROYALE** ~ King prawns & crayfish tails in a Cognac infused Marie Rose dressing over shredded iceberg & fennel salad finished with a grilled tiger prawn & crostini

**CHESTNUT & MUSHROOM PÂTÉ** (vgn) ~ With cranberry gel, truffle oil & crostini

**SOUP OF THE DAY** (v) ~ With warm bread

**CRISPY BREADED BRIE** ~ With sesame & cranberry dressing & sweet Asian slaw

**CHICKEN LIVER PARFAIT** ~ With winter herb salad, apricot & cranberry vinaigrette with crostini

## Main Courses

**ROAST TURKEY** ~ Goose fat roast potatoes, Brussels sprouts, carrot purée, pigs in blankets, stuffing, Yorkshire pudding, truffle honey roasted parsnips

**BEEF BOURGUIGNON** ~ Buttermilk mashed potato, truffle honey roasted carrots & parsnips, finished with freshly grated horseradish

**FESTIVE BURGER** ~ 7oz beef burger, pulled pork in gravy, sage & onion stuffing & a pig in blanket, served with triple-cooked chips & a Stilton gravy for dipping

**PAN-FRIED SEABASS** ~ Potato rosti, pea & tarragon velouté, pancetta, sprout tops with a lemon brown butter

**BEETROOT WELLINGTON** (vgn) ~ With roast potatoes & winter vegetables

## Desserts

**CHRISTMAS PUDDING** ~ With brandy sauce

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

**STICKY TOFFEE PUDDING** ~ Served warm with custard

**ORANGE & VANILLA POSSET** (v) ~ With candied orange peel & crushed meringue

**APPLE & BLACKBERRY CRUMBLE** (vgn) ~ Served with vanilla ice cream

**CHEESE & BISCUITS** (v) ~ £4 supplement ~ Cave Aged Cheddar & Northern Brie with sourdough crackers, quince jelly & chutney

### ALLERGENS & INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc.) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. Adults need 2,000 kcs per day.

(v) - Vegetarian, (vgn) - Vegan