



Festive Menu

28TH NOVEMBER - 24TH DECEMBER

2 COURSES **£29.50** | 3 COURSES **£36.95**

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

Mains

Roast Turkey

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

Festive Burger

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

Beef Brisket Bourguignon (gf)

Horseradish mashed potato, maple roasted carrots

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

Sticky Toffee Pudding (v)

With custard

Chocolate Orange Cheesecake (v)

With vanilla ice cream

Caramel & Chocolate Cake (v, gf)

With vanilla ice cream

Sticky Toffee Gingerbread Cake (vgn)

With vegan vanilla ice cream

