# Festive Menu

## 3 COURSES - £35

## TO START

**Spiced Parsnip & Apple Soup (ve)**
garnished with crème fraiche & toasted pumpkin seeds, served with wholemeal bread.

**Ham Hock, Pickled Carrot & Mustard Terrine**
served with cocktail gherkins and thick cut toasted brioche.

**Goat's Cheese, Onion & Pepper Tart (v)**
served on a bed of green apple and fennel salad.

**Smoked Mackerel & Horseradish Pâté**
served with wholemeal toast.

## FOR MAINS

**Traditional Turkey Dinner**
Crispy roast potatoes, maple and thyme roasted carrots & parsnips, greens, pigs in blankets, stuffing, Yorkshire Pudding, cranberry sauce and lashings of gravy.

**Braised Beef Shin with Red Wine & Cranberry**
horseradish mash, maple and thyme roasted carrots and garnished with parsnip crisps.

**Festive Chicken Burger**
breaded chicken burger with melted camembert, bacon and cranberry sauce served with fries.

**Roasted Mushroom & Squash Risotto (ve)**
with crispy sage and parsnip crisps.

**Sea Bass Fillets**
Bubble & Squeak cake, creamed spinach, crispy bacon, tenderstem brocolli and parsley sauce

## TO FINISH

**Traditional Christmas Pudding**
with Brandy Sauce

**Gingerbread Sticky Toffee Pudding**
with brandy toffee sauce & clotted cream

**Clementine & Cinnamon Crème Brûlée**
served with shortbread biscuits

**Chocolate Truffle Brownie Torte (ve)**
with whipped cream and raspberry compote

**Winter Berry Crumble**
with vanilla custard (ve) or ice cream

*Available to enjoy 1st - 31st December*

*Excluding Christmas Day*

# Festive Menu

## BOOKING FORM

**Name:**.....

**Date:** .....  **Party Size:** .....

**Time:** .....  **Contact Number:**.....

| Name | | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| **Starters** | | | | | | | | |
| Soup | | | | | | | | |
| Ham Hock Terrine | | | | | | | | |
| Goats Cheese Tart | | | | | | | | |
| Mackerel Pate | | | | | | | | |
| | | | | | | | | |
| **Mains** | | | | | | | | |
| Turkey | | | | | | | | |
| Braised Beef | | | | | | | | |
| Chicken Burger | | | | | | | | |
| Risotto | | | | | | | | |
| Seabass | | | | | | | | |
| | | | | | | | | |
| **Puddings** | | | | | | | | |
| Chrstmas Pudding | | | | | | | | |
| Sticky Toffee | | | | | | | | |
| Crème Brulee | | | | | | | | |
| Chocolate Torte | | | | | | | | |
| Crumble | | | | | | | | |

Please note that a Non-Refundable deposit of £5 per person is required to secure your Festive Booking. A full pre-order is required for parties of 6 or more 1 week in advance of your booking.

All our allergen information is available on request. We can provide information on any of the 14 major allergens and our information is always kept up to date. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do NOT include all ingredients. If you have any questions, allergies or intolerances, or need help with our allergen information please let us know BEFORE ordering.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information please ask your server. * = this dish may contain alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights.