

# Festive Menu

Available Thursday 27<sup>th</sup> November to Friday 2<sup>nd</sup> January



**2 COURSES £31.00**  
**3 COURSES £39.50**

Pre-booking required

## STARTERS

---

### Prawn & Avocado Cocktail **GFA**

Marie Rose sauce, iceberg, brown bread & butter

### Chicken Liver & Brandy Parfait **GFA**

onion marmalade, toast

### Roasted Parsnip, Apple & Thyme Soup **V • VEA • GFA**

parsnip crisps, chives, sourdough, butter

### Baked Camembert **V • GFA**

fig jam, walnuts, baked ciabatta

## MAINS

---

### Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips,  
thyme-roasted carrots, Brussels sprouts,  
pigs-in-blankets, red wine gravy

### 24-hour Cooked Beef Bourguignon **GFA**

mashed potato, curly kale, crispy onions

### Roasted Sea Bream **GF**

crushed skin-on potatoes, tenderstem  
broccoli, lobster & white wine sauce

### Butternut Squash, Lentil & Almond Wellington **VE**

roast potatoes, thyme-roasted carrots,  
Brussels sprouts, caramelised onion gravy

## DESSERTS

---

### Christmas Pudding **V • VEA**

custard or brandy sauce

### Chocolate, Vanilla & Cherry Cheesecake **V • VEA • GF**

vanilla ice cream

### Sticky Toffee Pudding **V**

clotted cream, salted caramel sauce

### Lemon Tart **V**

raspberries, crème fraîche, raspberry compote