

# Festive Menu

Available from Thursday 27th November to Friday 2nd January

**TWO COURSES £36.00**  
**THREE COURSES £41.50**

PRE-BOOKING REQUIRED

## Starters

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

parsnip crisps, chive oil, sourdough,  
whipped butter

### Chicken Liver Parfait **GFA**

watercress, red onion chutney, focaccia

### Potted Hot-smoked Trout **GFA**

horseradish crème fraîche,  
pickled fennel & dill, crostini

### Pumpkin & Sage Raviolini **VE**

pumpkin cream, crispy sage,  
crushed hazelnut

## Mains

**Roast Turkey & Bacon Roulade**  
roast potatoes, maple-glazed parsnips,  
thyme-roasted carrots, bacon & butter  
Brussels sprouts, pigs-in-blankets,  
cranberry jus

**28 Day Dry-aged Sirloin Steak **GF****  
tomato confit, roasted mushroom,  
triple-cooked chips, peppercorn sauce.  
*£3 supplement*

### Confit Duck Leg

beans, pancetta & sausage cassoulet,  
cavolo nero, Madeira jus

### Pan-fried Fillet Of Bream **GF**

crushed skin-on baby potatoes, tenderstem  
broccoli, salsa verde, red wine reduction

### Beetroot & Pine Nut Wellington **VE**

roast potatoes, maple-glazed parsnips, thyme-  
roasted carrots, Brussels sprouts, mushroom gravy

## Desserts

**Christmas Pudding **V • VEA****  
brandy custard, brandy syrup

**Sticky Toffee Pudding **V****  
clotted cream ice cream, toffee sauce

**Blood Orange Posset **V • GF****  
shortbread biscuit

**Chocolate, Vanilla &  
Cherry Cheesecake **V • VEA • GF****  
vanilla ice cream

**Selection of Fine British Cheeses **V****  
water biscuits, apricot chutney  
*£3 supplement*

