

# Festive Menu



Available from Thursday 27th November to Friday 2nd January

**TWO COURSES £29.95**  
**THREE COURSES £37.95**

PRE-BOOKING REQUIRED

## Starters

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### 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

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### 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

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### 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*

