



## oxing Day



£45 3 COURSES



INCLUDES PROSECCO ON ARRIVAL

Starters

PRAWN COCKTAIL (qfa) - Tiger prawns in a Marie Rose dressing with brown bloomer RAVIOLI (van) - 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

Main courses

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

BEEF BRISKET BOURGUIGNON (qf) - Horseradish mashed potato, maple roasted carrots

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

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

CHOCOLATE ORANGE CHEESECAKE (v) - With vanilla ice cream

STICKY TOFFEE PUDDING (v) - With custard

CARAMEL & CHOCOLATE CAKE (v, qf) - With vanilla ice cream

STICKY TOFFEE GINGERBREAD CAKE (vgn) - With vegan vanilla ice cream