



# Festive Menu

AVAILABLE 28<sup>TH</sup> NOVEMBER ~ 24<sup>TH</sup> DECEMBER

£29.<sup>50</sup> 2 COURSES ~ £36.<sup>95</sup> 3 COURSES

## Starters

**PRAWN COCKTAIL** (*gfa*) - Tiger prawns in a Marie Rose dressing with brown bloomer

**RAVIOLI** (*vgn*) - 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** (*gf*) - 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, gf*) - With vanilla ice cream

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