



# FESTIVE Menu

2 COURSES 25.5  
3 COURSES 29.5



## Starters

### CELERIAC, CHESTNUT & TRUFFLE SOUP

with artisan sourdough and salted butter (pbo)(wgo)

### PRAWN COCKTAIL

with marie rose sauce, gem lettuce and seeded artisan bread (wgo)

### BLUE CHEESE AND CANDIED WALNUTS

with pear and chicory (v)(wg)(n)

### DUCK LIVER & ORANGE PÂTÉ

with red onion chutney and sourdough (wgo)

### GOATS CHEESE STUFFED MUSHROOMS

with cranberry and walnuts (v)(wg)(n)

## Mains

### TRADITIONAL ROAST TURKEY

with stuffing and pigs in blankets

### BRAISED BEEF FEATHERBLADE

with truffle mash potato and wild mushrooms (wg)

### WILD MUSHROOM PARCEL

with confit garlic, rosemary and cep mushroom & cider sauce (pb)

### COD FILLET

with browned butter prawns and capers in a lemon & herb sauce (wg)

### HOMEMADE LUXURY NUT ROAST

with walnuts and cashews, spiced parsnips, chestnut mushrooms and redcurrants (pb)(n)

*-all mains served with roast potatoes, seasonal vegetables and gravy for the table-*

## Puddings

### CHRISTMAS PUDDING

with brandy & clotted cream custard (v)(wgo)

### CHOCOLATE ORANGE CRÈME BRÛLÉE

with homemade marmalade shortbread (v)(wgo)

### APPLE & CINNAMON STRUDEL

with vanilla coconut cream (pb)

### CHEESEBOARD

with crispbreads, celery, grapes, chutney and quince jelly (v)

### SELECTION OF ICE CREAMS & SORBETS

~3 scoops- (v)(wg)(pbo)

Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate. [wg] made without gluten [gfo] without gluten option available [n] contains nuts [pb] plant-based [v] vegetarian