

# Festive Menu

AVAILABLE 1ST DECEMBER TO 30TH DECEMBER

2 COURSES £25.95

3 COURSES £29.95

## PIG'S IN BLANKETS

IN A WHOLEGRAIN & HONEY GLAZE WITH PARMENTIER POTATOES

## SOUP OF THE DAY

SERVED WITH WARM SOURDOUGH. PLEASE ASK FOR TODAY'S CHOICE

## POTTED SHRIMP

WITH WARM SOURDOUGH & CHILLI JAM

## BREADED BRIE

WITH MULLED CRANBERRY CHUTNEY



## TRADITIONAL ROAST

CHOOSE FROM TURKEY, BEEF OR VEGETARIAN NUT ROAST, WITH PIGS IN BLANKETS, GOOSE FAT ROAST POTATOES, ROASTED CARROTS & PARSNIPS, SEASONAL GREENS, SAGE AND ONION STUFFING & RICH STOCK GRAVY (VEGETARIAN GRAVY AVAILABLE)

## ROLLED BELLY PORK

STUFFED WITH SAGE & APRICOT, WITH MUSTARD MASH, SAUTÉED GREENS & RICH STOCK GRAVY

## ROASTED SALMON FILLET

WITH ROASTED NEW POTATOES, GARLIC FRIED SAMPHIRE & CHERRY TOMATOES

## ROASTED BEETROOT & BRIE RISOTTO

TOPPED WITH ROASTED PINE NUTS, PARMESAN & PEA SHOOTS



## CHRISTMAS PUDDING

WITH CRÈME ANGLAISE

## LEMON & PASSIONFRUIT POSSET

WITH SHORTBREAD

## CHOCOLATE & PISTACHIO TART

WITH PISTACHIO CRUMB & VANILLA ICE CREAM

### IMPORTANT INFO...

IF YOU HAVE A FOOD ALLERGY PLEASE INFORM US BEFORE PLACING AN ORDER. AS WE HANDLE MANY DIFFERENT FOODS IN OUR KITCHEN AND EVEN THOUGH EVERY CARE IS TAKEN, WE CANNOT FULLY GUARANTEE ANY OF OUR DISHES ARE COMPLETELY FREE FROM ALLERGENS.

 SUITABLE FOR VEGETARIANS