



FESTIVE MENU



2 COURSES £29.⁵⁰ ~ 3 COURSES £36.⁹⁵



STARTERS

PRAWN COCKTAIL ROYALE ~ King prawns & crayfish tails in a Cognac infused Marie Rose dressing over shredded iceberg & fennel salad finished with a grilled tiger prawn & crostini

CHESTNUT & MUSHROOM PÂTÉ (vgn) ~ With cranberry gel, truffle oil & crostini

SOUP OF THE DAY (v) ~ With warm bread

CRISPY BREADED BRIE ~ With sesame & cranberry dressing & sweet Asian slaw

CHICKEN LIVER PARFAIT ~ With winter herb salad, apricot & cranberry vinaigrette with crostini

MAIN COURSES

ROAST TURKEY ~ Goose fat roast potatoes, Brussels sprouts, carrot purée, pigs in blankets, stuffing, Yorkshire pudding, truffle honey roasted parsnips

BEEF BOURGUIGNON ~ Buttermilk mashed potato, truffle honey roasted carrots & parsnips, finished with freshly grated horseradish

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

PAN-FRIED SEABASS ~ Potato rosti, pea & tarragon velouté, pancetta, sprout tops with a lemon brown butter

BETROOT WELLINGTON (vgn) ~ With roast potatoes & winter vegetables

DESSERTS

CHRISTMAS PUDDING ~ With brandy sauce

CHOCOLATE ORANGE CHEESECAKE (v) ~ With vanilla ice cream

STICKY TOFFEE PUDDING ~ Served warm with custard

ORANGE & VANILLA POSSET (v) ~ With candied orange peel & crushed meringue

APPLE & BLACKBERRY CRUMBLE (vgn) ~ Served with vanilla ice cream

CHEESE & BISCUITS (v) ~ £4 supplement ~ Cave Aged Cheddar & Northern Brie with sourdough crackers, quince jelly & chutney

ALLERGENS & INTOLERANCES

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc.) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. Adults need 2,000 kcs per day.

(v) - Vegetarian, (vgn) - Vegan