

# FESTIVE MENU

3 COURSES FROM £28.95 | 3 COURSES & A GLASS OF PROSECCO FROM £32.95

## STARTERS

### CRAB, PRAWN & PINK GRAPEFRUIT COCKTAIL<sup>A</sup>

Avocado, baby gem lettuce, samphire & Bloody Mary dressing

### TOMATO & BASIL SOUP v

Vegetable crisps, balsamic glaze and ciabatta

Vegan option available (ve)

### SMOKED CHICKEN WINGS

Glazed with chilli and cranberry, served with a cucumber & blue cheese dip

### BAKED CHEDDAR MUSHROOMS v

Creamy Cheddar & spinach sauce, served with toasted breads

## THE STEAK EXPERIENCE

*by the Masters of Steak*

### 30 DAY AGED PRIME STEAK

Served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf, an iceberg lettuce wedge and steak sauce of your choice

#### RUMP 8OZ

SIRLOIN 8OZ | Supplement required

RIBEYE 12OZ | Supplement required

FILLET 8OZ | Supplement required

#### Choose your steak sauce

Beef Dripping Sauce | Porcini Mushroom & Black Garlic | Rich Bordelaise\* | Three Peppercorn\* | Classic Béarnaise\*

#### Choose your wedge dressing

Bacon & Honey Mustard | Buttermilk Ranch & Croutons | Long Clawson Stillon & Blue Cheese | Garlic Mayonnaise & Grana Padano

## MAINS

### FESTIVE BURGER

Minced from the finest prime steak and served in a glazed brioche bun with cranberry, Camembert and smoked streaky bacon. Served with beef dripping sauce and sage & onion fries

### GRILLED SALMON FILLET

White wine, Prosecco & seafood sauce, baby potatoes, samphire, tenderstem broccoli and spinach

### HAND-CARVED ROAST TURKEY

Hand-carved turkey breast, smoked beef dripping roast potatoes, lemon & thyme stuffing in bacon, honey roasted parsnips, carrots, Brussels sprouts and a rich gravy

### BUTTERNUT SQUASH RISOTTO ve

Tenderstem broccoli and baby spinach, topped with Violife Greek-style block and root vegetable crisps

## SIDES

Supplement required

Cumberland Pigs in Blankets

Smoked Beef Dripping Roast Potatoes

Red Cabbage ve

Camembert Mashed Potato v

Cauliflower Cheese v

## DESSERTS

### RASPBERRY & VANILLA PANNA COTTA ve

Topped with a sweet raspberry compote

*Recipe specially created by Jacek Fajkowski from Miller & Carter Gloucester*

### MIXED FRUIT & KUMQUAT CHRISTMAS PUDDING v

Served with a warm brandy sauce

### STICKY TOFFEE PUDDING v

Rich salted butterscotch sauce and vanilla bean ice cream

### CHRISTMAS CHOCOLATE BROWNIE v

Served warm with a rich Belgian chocolate sauce, honeycomb ice cream, topped with honeycomb crunch and a dark chocolate shard

### CARAMEL PROFITEROLE SUNDAE v

Devon toffee sauce, vanilla bean ice cream, whipped cream and fresh berries