## **Festive Menu**

28th November - 31st December

2 courses £31.00 per person/3 courses £37.00 per person
1/2 portions available for half the price. Full children's menu available

## Starters

Pea & mint soup, crispy bacon lardons, feta crumb, toasted sourdough and clementine butter (GFa) (VEa)

Sweet potato & chestnut arancini, celeriac purée and sweet potato crisps (GF) (VE)

Sweet & sour caramelised prawn skewers, grilled baby gem with a Marie Rose dressing and lemon & coriander roast peppers (GF)

Pheasant & blue cheese croquette, fennel & turnip velouté, fresh rocket salad and green dressing (GF)

Goat's cheese & cranberry mousse, ciabatta crostini with a herb dressing, pickled vegetables, fresh rocket salad and toasted pine nuts (GFa) (V)

## Mains

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb roasted potatoes, sausage meat & cranberry stuffing, festive pigs in blankets and rich gravy (GFa)

Spiced mixed bean cassolette with chickpea & soy falafel, grilled tenderstem broccoli and fresh rocket salad (GFa) (VE)

Pan-fried cod, new potato parsley & spring onion ballotine, leek & tarragon cream sauce and crispy leeks (GF)

Braised beef brisket, colcannon mashed potatoes, roasted carrots and grilled tenderstem broccoli, red wine jus (GF)

Red lentil & beetroot risotto, maple & thyme roasted Chantenay carrots, crispy halloumi, grilled courgettes, toasted pumpkin seeds (GF) (V)

## **Desserts**

Traditional Christmas pudding served with brandy crème anglaise (GFa)

Cheese board with artisan biscuits, honeyed-walnuts, grapes, celery sticks and red onion & blueberry chutney (GFa) £2.50 supplement

Traditional bread & butter pudding, served with crème anglaise and vanilla ice cream (V)

Apple blueberry almond & coconut crumble, served with vegan vanilla ice cream (GF) (VE)

Chocolate & Grand Marnier log, spiced mascarpone & blood orange mousse, orange coulis and honeycomb (V) £2.50 supplement