

# Festive Menu

TWO COURSES £24.50 • THREE COURSES £29.50

AVAILABLE WEDNESDAY 20TH NOVEMBER  
UNTIL WEDNESDAY 1ST JANUARY (INCLUSIVE)  
PRE-BOOKING REQUIRED

## STARTERS

### *Prawn & Avocado Cocktail* GA

Marie Rose sauce, iceberg, brown bread & butter

### *Chicken Liver & Brandy Parfait* GA

onion marmalade, ciabatta toasts

### *Roasted Mushroom & Chestnut Soup* GAV

thyme, crème fraîche, brioche bun

### *Baked Camembert* GAV

fig jam, walnuts, sourdough

## MAINS

### *Roast Turkey & Bacon Roulade*

roast potatoes, maple-glazed parsnips, thyme carrots,  
Brussels tops, pigs-in-blanket, red wine gravy

### *24-hour Cooked Beef* GA

mashed potato, crispy onions, kale, red wine gravy

### *Roasted Cod Loin*

crushed skin-on potatoes, tenderstem broccoli,  
lobster & white wine sauce

### *Butternut Squash, Lentil & Almond Wellington* VE

roast potatoes, maple-roasted carrots,  
Brussels tops, caramelised onion gravy

## DESSERT

### *Christmas Pudding* v

custard or brandy sauce  
Vegan option available VE

### *Chocolate Brownie* v

chocolate sauce, vanilla ice cream

### *Sticky Toffee Pudding* v

clotted cream,  
salted caramel sauce

### *Orange & Passion Fruit Cheesecake* GFVE

blood orange sorbet