

# FESTIVE MENU

2 COURSE £24.00

3 COURSE £30.00

## STARTERS

### ROAST PARSNIP & BRAMLEY APPLE SOUP (V)

honey, parsnip crisps

### CHORIZO & SWEET POTATO CROQUETTE

apple & kohlrabi slaw, kimchi mayo

### CURRIED FISH CAKE

cucumber & coconut sambal, chili & lime yoghurt

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## MAINS

*All served with thyme roast potatoes & market vegetables*

### ROAST TURKEY

pigs in blankets, sage & onion stuffing, Yorkshire pudding, cranberry jam, poultry gravy

### SLOW COOKED FEATHER BLADE OF BEEF BOURGUIGNON

roast shallot

### PAN ROASTED POLLOCK

confit garlic, wild mushroom and tarragon risotto, parmesan

### ROAST PUMPKIN & GOATS CHEESE WELLINGTON (V)

sage & spinach stuffing, pumpkin puree

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## DESSERT

### CHRISTMAS PUDDING

Cinnamon sugar, brandy cream

### DARK CHOCOLATE TART

sea salt caramel, vanilla ice cream

### STICKY TOFFEE PUDDING

butterscotch sauce, clotted cream

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**TEA, COFFEE & MINI MINCED PIES**