

# FESTIVE MENU

2 COURSES £18.50 | 3 COURSES £24.50

## SPICED PARSNIP SOUP

with a sourdough roll & Maldon sea salted butter (v)

## ATLANTIC PRAWN COCKTAIL

in marie rose sauce with baby gem lettuce, smoked paprika, artisan sourdough and lemon

## BRUSSELS PATE

with caramelised red onion chutney, sourdough and Maldon sea salted butter

## BREADED GARLIC MUSHROOMS

with truffle garlic aioli (v)

## ROAST TURKEY OR NUT ROAST

with roast potatoes, parsnips, carrots, brussels sprouts, sage & onion stuffing, yorkshire pudding & gravy

## JOLLY BURGER

chuck steak patty with brie, bacon & cranberry, with skinny fries, coleslaw and salad

## SALMON & SMOKED HADDOCK FISHCAKE

with skinny fries, crushed garden peas and parsley sauce

## TRADITIONAL CHRISTMAS PUDDING

with brandy sauce

## LUXURY CHOCOLATE BROWNIE

with chocolate ice cream & toffee sauce

## LEMON ROULADE

with raspberry compote

## RASPBERRY FRANGIPANE

with custard



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.