

BOOK YOUR FESTIVE FEAST

2 COURSES 22.95

3 COURSES 25.95

ADD A GLASS OF FIZZ
ON ARRIVAL FOR 3.00

TO START

Maple-Roasted Carrot & Parsnip Soup (v)

Topped with crispy greens, served with toasted sourdough bread & butter.

King Prawn & Smoked Salmon Cocktail

King prawns in a Marie Rose sauce with smoked Scottish salmon on a bed of lettuce. Served with farmhouse bread and butter.

Duck Liver Pâté^A

Smooth pâté flavoured with port and served with an apple & date chutney and toasted ciabatta bread.

Sun-Blushed Cherry Tomato & Basil Tart (ve)

Cherry tomatoes with basil pesto and tomato chutney baked in a puff pastry case with a balsamic dressing.

THE MAIN EVENT

Roast Breast of Turkey

Hand-carved turkey served with a bacon and chestnut stuffing, red onion & Cumberland pigs in blankets, glazed Chantenay carrots, glazed greens, roast parsnip and oven-roasted potatoes. Served with a jug of rich gravy.

Char-grilled Rib Eye Steak 9oz (+ 5.00)

21-day-aged ribeye steak topped with garlic butter, served with a roasted flat mushroom, plum tomato, crispy hand-battered onion rings and chips. Choose your sauce: Blue cheese, mushroom & bacon^{*} or peppercorn^{*}

Grilled Sea Bass Fillets^A

Served on herb-crushed baby potatoes, and glazed green beans, with a king prawn, chive and champagne butter sauce.

Slow-Cooked Pork Belly

Roasted with honey and served with bubble & squeak mashed potato, glazed Chantenay carrots, glazed greens, a baked apple and a rich apple brandy sauce.

Vegetable & Cranberry Nut Roast^{*} (ve)

Root vegetable, cranberry and nut roast served with glazed Chantenay carrots, glazed greens, roast parsnip and oven-roasted potatoes. Served with a jug of rich gravy.

PUDDINGS TO FINISH

Salted Caramel & Dark Chocolate Bar (ve)

Salted caramel mousse on a rich chocolate base served with a rich fruit compote.

Christmas Pudding^{A*} (v)

Traditional pudding with sultanas and raisins soaked in dark rum, citrus peel and festive spices, served with a rich brandy sauce.

Passion Fruit Cheesecake (v)

White chocolate and passion fruit cheesecake served with fresh strawberries and mint.

Champagne Sorbet^A (ve)

With fresh strawberries and blueberries.

Cheese Board (v) (+ 2.50) Taw valley mature Cheddar, Cropwell Bishop Stilton and soft Camembert served with an apple & date chutney, crackers and grapes.

COFFEE & MINI MINCE PIES (v) (+ 3.50)

