

## BOOK YOUR FESTIVE FEAST

2 COURSES 28.95

3 COURSES 31.95

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<sup>A</sup>

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<sup>\*</sup> or peppercorn<sup>\*</sup>

### Grilled Sea Bass Fillets<sup>A</sup>

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<sup>\*</sup> (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<sup>A\*</sup> (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<sup>A</sup> (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)

