

# Festive Menu

Two Courses £28 \*\* Three Courses £32

Available Friday 1st December until Saturday 23rd December excluding Sundays



# STARTERS

#### Roasted Red Pepper and Sweet Potato Soup v

Warm artisan breads, unsalted butter

#### **Tempura King Prawns**

Katsu curry dipping sauce

# Twice Baked Cheddar Cheese Soufflé (v)

Parmesan cream

## Chicken Satay Skewer (ve available)

Carrot, pomegranate salad, crunchy peanut sauce



# DESSERTS

#### Christmas Pudding (ve available)

Brandy sauce

#### Spiced Sticky Toffee Pudding (v)

Clementines, toffee sauce, vanilla ice cream

#### Mini Chocolate and Nutella Sugar Coated Doughnuts (v)

Eggnog custard

Ice Creams and Sorbets (v)



#### Traditional Butter Roasted Christmas Turkey

Apricot and cranberry stuffing, pancetta wrapped pigs in blankets, duck fat polenta roast potatoes, roasted caraway carrots, honey glazed parsnips, chestnut roasted buttered sprouts, braised red cabbage, winter greens, rich turkey gravy

#### **Festive Chicken Parmesan**

Melted cheddar and brie, pigs in blankets, cranberry sauce

## Crispy Skinned Salmon

Cauliflower chorizo crumb, sauté heritage potatoes, garlic butter

#### Roasted Butternut Squash Wellington (ve available)

Chickpea and toasted cashew nuts, salad

# **EXTRAS**

£4.50 each or three for £10

#### Cauliflower cheese

Pigs in blankets, cranberry sauce Seasonal maple roasted root vegetables Duck fat roasties, jug of roasting gravy