

FESTIVE MENU

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Served Tue-Fri 12 - 2:30pm, Sat 12 - 3:00pm

2 COURSES - 16 / 3 COURSES - 20

STARTERS

Home-made soup of the day, fresh bread

Black pudding hash cake, brown sauce reduction, crispy bacon, poached egg

Whipped goats' cheese, beetroot, toasted walnuts, honey dressing

Garlic ciabatta - plain or with cheese

Tempura cauliflower florets, Thai curry dipping sauce

Home-made pate, winter spiced chutney, warm toast, salad

MAINS

Traditional roast turkey, served with trimmings and sage gravy

Slow braised pork belly, creamed cabbage, roasted potatoes, apple sauce, red wine jus

Fillet of salmon, celeriac puree, bubble and squeak potato cake, broccoli, shallot sauce

Roast cod fillet, parmesan risotto, toasted pine nuts, butter roast tender stem broccoli

Roast chicken breast, lyonnaise potatoes, lemon and thyme sauce, roast carrot green beans

Roast shallot, butternut squash & chestnut mushroom with a rosemary & ground almond savoury crumble, honey roasted parsnips

DESSERTS

Traditional Christmas pudding, cranberry & orange jam, brandy sauce

Sticky toffee pudding, butterscotch sauce, vanilla pod ice cream

Chocolate delice, mulled berry compote, honeycomb, vanilla ice cream

Vanilla panna cotta, white chocolate truffles, passion fruit coulis

SIDES

All 3.50

Broccoli florets

Sweet potato fries

Battered onion rings

Halloumi fries

Chunky chips / Fries

Sautéed potatoes

* Food Allergies or intolerances - As our menu items may contain or come into contact with **WHEAT, EGGS, PEANUTS, TREE NUTS, MILK** along with other potential health precautions, for more information please speak with a manager and find out how we may be able to adapt our menu to suit your needs.