



FESTIVE MENU

2 COURSES £19.50 • 3 COURSES £25.00

STARTERS

SPICED PARSNIP & BUTTERNUT SOUP *served with crusty bread*

SLOW ROASTED PEPPERS *with tomatoes, garlic and fresh basil*

CHICKEN & DUCK LIVER PARFAIT *with apple, pear and onion chutney and toasted rye bread*

BLACK PUDDING, APPLE & CHORIZO SALAD *with shallot and walnut dressed frizee*

PRAWN COCKTAIL *served with brown bread and butter*

MAIN DISHES

TRADITIONAL ROAST TURKEY *with apricot and chestnut stuffing, bacon wrapped chipolatas and cranberry gravy*

STEAK, MUSHROOM & GUINNESS PIE *with French beans and mashed potato*

SLOWLY BRAISED PORK *with black pudding and crisped bacon served with mashed potato and sage gravy*

PRAWN & CHORIZO LINGUINE *pan-fried butterflied tiger prawns tossed with linguine in a tomato and chorizo sauce*

MONKFISH WRAPPED IN PROSCIUTTO *with a tomato, spinach and sweet pepper confit served with parsley buttered new potatoes*

ROAST MEDITERRANEAN VEGETABLE TART *with shallot and thyme pastry, black olive tapenade and fresh rocket*

PUDDINGS

CHRISTMAS PUDDING *with a brandy cream sauce*

BREAD & BUTTER PUDDING *made with brioche*

PROFITEROLES *with a warm chocolate sauce*

APPLE PIE *with custard*

CHEESE & BISCUITS *with fresh bread, crackers and grapes*

SOME OF THE DISHES MAY CONTAIN NUTS

If you would like any further nutritional information on any of our dishes, please speak to your server.

An optional service charge of 12.5% will be added to parties of 5 or more, which goes directly to the team who serve you.

All prices include VAT at the current rate.