



## FESTIVE MENU

### STARTERS

Spicy Parsnip Soup, Parsnip Crisps, Crusty Roll (vegan/gf\*)

Prawn, Avocado Tian, Red Radish Salad, Crostini (gf\*)

Sundried Tomato & Butterbean Pate, Crostini (vegan/gf\*)

Chicken Liver and Maderia Pate, Melba Toast, Piccalilli (gf\*)

### MAINS

Slow Roasted Turkey, Thyme & Sage Stuffing, Sausages wrapped in Bacon, Roast Potatoes,

Honey Roast Parsnips, Seasonal Winter Vegetables, Thyme Jus (gf\*)

Baked Fillet of Salmon, Fine Green Beans, Tenderstem Broccoli, Brie & Basil Sauce (gf)

Beef & Port Casserole, Horseradish Pomme Puree, Seasonal Winter Vegetables (gf\*)

Wild Mushroom and Caramelised Onion Pithivier, Seasonal Winter Vegetables,

Herbed New Potatoes, Thyme Jus (vegan)

### DESSERTS

Traditional Christmas Pudding, Brandy Sauce (gf\*)

Tart Au Citron, Raspberry Sorbet (gf)

Raspberry & Strawberry Pavlova (gf)

Winter Berry Crumble, Cinnamon Spiced Custard or Vanilla Ice Cream (vegan)\*

**2 COURSES £19.50**

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