

# Festive Restaurant Menu 2021

2-courses £19.50/ 3-courses £24.50

29th November – 24th December Lunch & Evening (excluding Sundays)

## STARTERS

- ★ BALSAMIC ROASTED TOMATO & BASIL SOUP, focaccia, salted butter (v, ve, gf av)
- ★ GARLIC, CHILLI & CORIANDER PRAWNS, fresh bread (gf av)
- ★ CRISPY DUCK ROLLS, plum sauce
- ★ HOT STILTON MUSHROOMS, bread & butter for dipping (v)
- ★ SPICY KOREAN FRIED CAULIFLOWER, miso mayo & pickles (ve)

## MAINS

- ★ FRESHLY CARVED ROAST:  
TRADITIONAL TURKEY & SUCCULENT TOPSIDE OF BEEF (gf av)  
with homemade Yorkshire pudding, stuffing, pigs in blankets, roast & mashed potatoes, seasonal vegetables, gravy & sauces from our carvery deck
- ★ MUSHROOM, BRIE, CRANBERRY & SPINACH WELLINGTON (v, gf av)  
with homemade Yorkshire pudding, stuffing, roast & mashed potatoes, seasonal vegetables, gravy & sauces from our carvery deck
- ★ CHRISTMAS GOURMET BEEF BURGER, Camembert, maple bacon, cranberry & port compote, crunchy onion rings, seasoned fries, dressed leaves
- ★ SEARED FILLET OF SEABASS, lemon butter sauce, crushed baby potatoes, winter greens (£5 supplement) (gf av)
- ★ 8OZ RUMP STEAK, seasoned fries, homemade peppercorn sauce, balsamic roasted tomatoes, tempura onion cake, dressed leaves (£4 supplement) (gf av)
- ★ HARISSA CAULIFLOWER STEAK, seasoned fries, roasted red pepper sauce, balsamic roasted tomatoes, tempura onion cake, dressed leaves (ve)

## DESSERT

- ★ RED VELVET CHEESECAKE, cherry ripple ice cream
- ★ WARM CHOCOLATE BROWNIE, vanilla pod ice cream, rich chocolate sauce
- ★ TRADITIONAL CHRISTMAS PUDDING, brandy sauce
- ★ PASSIONFRUIT PANNA COTTA (gf)
- ★ CHEESEBOARD, fig chutney, celery, crackers (£2 supplement) (gf av)

£10 deposit to secure your reservation. Balance to be paid on the day.  
Pre-orders required 7 days prior to the reservation date.

Please advise us of any allergies or dietary requirements.