



# FESTIVE MENU

2 COURSES £28

3 COURSES £32

## STARTERS

WILD MUSHROOM & CHESTNUT SOUP (VG)

*Toasted sourdough bread (GF available)*

SMOKED CHICKEN & HAM HOCK TERRINE

*Gribichi sauce, toasted brioche (GF available)*

CURRY PATHIVIA (VG)

*Grilled pak choi, coconut & mint yoghurt*

CRAYFISH & PRAWN COCKTAIL (GF)

*Smashed avocado, toasted garlic breadcrumbs, gazpacho sauce*

## MAINS

ROAST TURKEY (GF)

*Pigs in blankets, pork & apple stuffing, roast potatoes, brussel sprouts, maple carrot, celeriac purée, gravy*

PAN FRIED COD (GF)

*Fennel gratin, sauté spinach, kakavia sauce*

ROAST PORCHETTA (GF)

*Fountain potatoes, mulled red cabbage, apple sauce, red wine jus*

TRUFFLE LENTIL & TOMATO PASTA MILLEFEUILLE (VG)

*Toasted walnut, kale, pomegranate molasses (GF available)*

SIRLOIN STEAK (GF) (+£5 SUPPLEMENT)

*Marrowbone gravy, rosemary salt fries, watercress*

## DESSERTS

CHRISTMAS PUDDING

*Vanilla ice cream (VG available)*

STICKY TOFFEE PUDDING (GF)

*Salted caramel ice cream*

CHOCOLATE HAZELNUT ROULADE (GF)

*Chantilly cream, mulled cherries*

VANILLA CHEESECAKE

*Plum marmalade, toasted pecans*

## TO FINISH

TEA OR COFFEE AND MINI MINCE PIES (+£4.5 SUPPLEMENT)