

# FESTIVE FAYRE MENU | 2 COURSES £21.99 3 COURSES £24.99



## ENJOY A FESTIVE DRINK TO START

### RASPBERRY PROSECCO SPRITZ

Prosecco served with Fever-Tree Raspberry and Orange Blossom Soda garnished with fresh raspberries and mint.

### MULLED WINE

A traditional winter favourite with all of the flavours of Christmas in one glass.

Please ask a member of staff for prices.

DEPOSIT  
REQUIRED FOR  
BOOKINGS OF  
8 OR MORE

## STARTERS

### PRAWN & AVOCADO COCKTAIL <sup>+</sup>

King prawns and smashed avocado with tomato and baby gem lettuce, served with freshly sliced white bloomer bread and butter.

### BREADED BRIE WEDGES <sup>V</sup>

Served with caramelised red onion chutney and rocket.

### BUTTERNUT SQUASH, CARROT & GINGER SOUP <sup>VE</sup>

Served with white bloomer bread.

### OAK SMOKED CHICKEN LIVER PATE

Served with toasted white bloomer bread, caramelised red onion chutney and rocket.

## DESSERTS

### CHRISTMAS PUDDING <sup>V</sup>

A Christmas classic served with custard.

### CHEESECAKE WITH BLACK CHERRY COMPOTE <sup>V</sup>

Served with clotted cream ice cream.

### AMBASSADOR TORTE <sup>VE N</sup>

Served with vanilla & coconut vegan ice cream and raspberry coulis.

### CHEESE & BISCUITS <sup>V</sup>

Stilton®, Croxton Manor Brie® and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits.

## MAINS

### TRADITIONAL CHRISTMAS DINNER

Hand-carved turkey, served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, sausage meat stuffing, Yorkshire pudding and rich gravy.

### 90z RIB-EYE STEAK

Seasoned and cooked to your liking, served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, sausage meat stuffing and a Yorkshire pudding.

With a sauce of your choice -  
Peppercorn & Brandy or  
Beef Dripping & Merlot gravy.

### TURKEY & SMOKED HAM HOCK PIE

In puff pastry served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts, sausage meat stuffing, Yorkshire pudding and rich gravy.

### SEABASS RISOTTO <sup>+</sup>

Grilled seabass fillets on top of a pea, courgette and mint risotto, topped with rocket.

### BRIE & CRANBERRY FESTIVE BURGER

Croxton Manor Brie® & Cranberry topped beef burger, served in a toasted brioche bun with tomato, lettuce, red onion and mayonnaise with onion rings and rosemary sea salted skin-on fries.

### FESTIVE BEYOND BURGER <sup>VE</sup>

Beyond Meat® burger, Violife® slice and cranberry sauce in a poppy seed bun with tomato, lettuce, red onion and Texan BBQ Sauce, served with Rosemary sea salted oven cooked chips.

Terms & Conditions: Ask a member of the team to view our allergen information. Please advise the team of any dietary requirements before ordering. <sup>+</sup> Suitable for Vegetarians. <sup>VE</sup> Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. <sup>N</sup> Dish contains Nuts. <sup>F</sup> Fish, poultry and shellfish dishes may contain bones and/or shell. \* All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.