

# Festive Fayre

## Starters

### WILD MUSHROOM SOUP (VE) (\*)

A hearty soup of field and wild mushrooms, served with warmed ciabatta.

### STILTON PEPPER MUSHROOMS (V) (\*)

Pan fried mushrooms coated in a creamy pepper sauce and topped with blue cheese served on a garlic crouton.

### PRAWN COCKTAIL (+)

Succulent prawns in a seafood sauce, served on baby gem lettuce with multi seeded bread and butter.

### CHICKEN LIVER PÂTÉ WITH APPLE, ALE & CHILLI CHUTNEY (\*)

A smooth and luxurious chicken liver pâté, served with multi seeded toast and an apple, ale and chilli chutney.

### CAULIFLOWER WINGS WITH A CRANBERRY BBQ SAUCE (VE) (\*)

Spicy cauliflower florets in a light batter tossed in cranberry, maple & bourbon BBQ sauce.

## Mains

### FESTIVE BURGER (\*)

A grilled 6oz Aberdeen Angus beef burger, topped with a pork, sage & onion patty, smothered with blue cheese and a cranberry BBQ sauce. Served in a toasted brioche style bun with burger sauce, baby gem lettuce, tomato, red onion, with chips.

### TURKEY, HAM HOCK AND CRANBERRY PIE

A rich pastry case filled with prime turkey meat, smoked ham hock and leeks, with a glazed cranberry topping to finish, served with creamy mash and a medley of green vegetables.

### COD FILLET IN BEURRE BLANC (+) (\*)

Skinless, boneless Atlantic cod fillet with a creamy white wine, shallot & parsley butter sauce, served with baby potatoes and a medley of green vegetables.

### MUSHROOM RISOTTO (VE)

A creamy mushroom risotto containing champignon and cep mushrooms, seasoned and topped with grated vegan cheese, served with garlic ciabatta and a crisp dressed salad.

### TURKEY ROULADE

Individual portions of hand-rolled, basted turkey breast wrapped in streaky bacon, with a pork, sage and onion stuffing centre served with roast and mashed potatoes, carrots, red cabbage and peas.

## Desserts

### CHRISTMAS PUDDING (\*)

Individual Christmas Pudding served with brandy sauce.

### MINT CHOCOLATE SUNDAE (V)

Chocolate brownie with chocolate and mint chocolate ice cream, topped with whipped cream and After Eight® mints.

### MORELLO CHERRY PANNA COTTA (V)

A smooth, luxurious, set vanilla sweetened cream dessert with a sharp cherry compote.

### CHOCOLATE ORANGE TART (VE)

A chocolate brownie base topped with a chocolate filling & orange sauce, decorated with chocolate crumb and served with orange sorbet.

## Extras

### PIGS IN BLANKETS & STUFFING

A snacking selection of bacon wrapped chipolatas and sage & onion pork stuffing balls, with a cranberry BBQ sauce for dipping.

£3.49

MAIN

**1 COURSE**

£10.99

MAIN & STARTER OR DESSERT

**2 COURSE**

£15.49

STARTER, MAIN & DESSERT

**3 COURSE**

£19.99