

# Festive Fagre

## STARTERS

### SOUTHERN FRIED CHICKEN GOUJONS

Served with spicy Firecracker sauce and a dressed salad garnish.

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

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

### CAULIFLOWER WINGS WITH A CRANBERRY BBQ SAUCE (ve)

Spicy cauliflower florets in a light batter, tossed in a cranberry BBQ sauce and served with a dressed salad garnish.



## MAIN COURSES

### FESTIVE BURGER

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

### ROAST TURKEY

Hand carved, Red Tractor, farm assured turkey breast, served with roast and mashed potatoes, carrots, red cabbage, peas and a rich gravy.

### RUMP STEAK

8oz rump steak, served with onion rings, chips, garden peas and grilled tomato.

### SALMON IN BÉARNAISE SAUCE (+)(\*)

Scottish salmon fillet suprême in a buttery béarnaise sauce with a hint of tarragon. Served with crushed baby potatoes and a medley of vegetables.

### BUTTERNUT AND LENTIL WELLINGTON (ve)

Butternut squash & lentils wrapped in filo pastry, topped with paprika, onion seeds and parsley. Served with baby potatoes, a medley of green vegetables and a rich vegan gravy.



## EXTRAS

### CHIPOLATAS AND STUFFING | £3.49

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

## DESSERTS

### CHRISTMAS PUDDING (\*) (v)

Individual Christmas pudding, served with brandy sauce.

### BLACK FOREST BROWNIE (v)

Our triple chocolate brownie, served warm with morello cherry compote, whipped cream and chocolate flavoured sauce.

### PROFITEROLES (v)

Choux pastry balls filled with cream and drizzled with warm chocolate sauce.



AVAILABLE FROM THE 16TH OF NOVEMBER - 24TH OF DECEMBER

Excluding the 25th of December. Deposit £5 per person. No booking confirmed until a deposit is received. A non-refundable deposit and food pre-order must be provided 14 days before dining or at the time of booking if less than 14 days.

1 Course

£10.99

2 Courses

£15.49

3 Courses

£19.99