

THE SETTING SUN *Christmas Menu*

2 courses £30 / 3 courses £36

STARTER

Pâté en Croûte

Cola-braised ham hock, pork shoulder & capers enrobed in hot-water crust pastry with piccalilli

Brie & Cranberry Tarte-Tatin (v)

An upside-down pie of glazed onions, brie & cranberry glaze with citrus-dressed salad

French Onion Soup (v/vga/gfa)

Glazed onions, topped with cheesy croutons

MAIN

Turkey Crown (gfa)

Turkey Crown with apricot stuffing, wrapped in bacon, roast potatoes, bacon sprouts, braised red cabbage, honeyed root vegetables, yorkie & rich gravy

Rudolph Pie

Venison & sherry pie, sprout mash, honeyed root vegetables & cranberry gravy

Stuffed Winter Squash (v/vga/gfa)

Squash filled with slow-roast onions, spinach & feta, with roast potatoes, bacon sprouts, braised red cabbage, honeyed root vegetables, yorkie & rich gravy

Xmas Pie

Fully loaded turkey, bacon & stuffing pie with sprout mash, honeyed root vegetable & cranberry gravy

Green Xmas Pie (vg)

Wild mushroom, roasted chestnut & cranberry filled pie, with sprout mash, honeyed root vegetables & roasted veg gravy

DESSERT

Sweet Mince Pie (v)

A larger version of the classic, with brandy clotted cream

Mulled Cider Pie (v/vga)

Slow cooked apples, sweet pastry & mulled cider spices with vanilla ice cream

Chocolate Orange Pot (v/vga/gfa)

Chocolate orange mousse, with cointreau cream

Available from 1st December - 31st December

Must be booked with pre orders and 50% deposit paid a minimum of 1 week in advance

v- vegetarian / vga - vegan available / gfa - low gluten available

If you have an allergy or special dietary requirements, please inform us when you give your pre order. Please note that though we take all reasonable precautions to avoid cross contamination we cannot guarantee zero trace of allergens