

# CHRISTMAS CELEBRATION

## MENU 2021



### **STARTERS**

#### Pea & Mint Soup **VEGAN**

NGCI seeded bread  
*butter available on request*

#### Salt & Pepper Squid

lime mayonnaise

#### Maple-Glazed Ham Hock Terrine

red onion marmalade, ciabatta

#### Loaded Potato Skins

with red onion & cheese, sour cream dip (NGCI)

#### Roasted Turmeric Cauliflower & Houmous Salad **VEGAN**

pomegranate & pumpkin seeds, cherry tomatoes, lemon oil dressing & chilli flakes (NGCI)

#### Classic Prawn Cocktail

Marie Rose sauce, iceberg lettuce, brown bread & butter

### **MAINS**

#### Festive Roast Turkey

pigs in blankets, sage & onion stuffing, roast potatoes, parsnips, cranberry sauce, fresh vegetables & rich gravy (NGCI)

#### Brie & Cranberry Burger

chargrilled 7oz beef burger, melting brie, cranberry sauce, pigs in blankets, coleslaw & skin-on fries

#### Baked Fillet of Salmon

light mustard & caper dressing, herb roasted potatoes & green beans

#### Our Famous BBQ Ribs

½ rack of tender baby back ribs, served with skin-on fries, coleslaw & BBQ sauce (NGCI)

#### Baked Field Mushroom Wellington **VEGAN**

stuffed with spinach & caramelised onion, pumpkin seeds, fresh tomato sauce, roasted new potatoes & fresh vegetables

#### Confit Duck

peppercorn sauce, pommes Anna potatoes, fresh vegetables

#### Spicy Bean Enchiladas **VEGAN**

guacamole, fragrant rice, vegan cheese, garden salad



 **DESSERTS****Traditional Christmas Pudding**

served with vanilla ice cream, mini mince pie

**Zesty Lemon Posset**

fresh cream & shortbread

**Spiced Apple & Cinnamon Crumble**

with 'pour your own' hot custard (NGCI)

**Blood Orange Sorbet** VEGAN

Jude's sorbet, cool & refreshing (NGCI)

**Cheese & Biscuits**

a selection of Cheddar, Brie & Stilton with red onion marmalade

**Salted Caramel & Chocolate Pot**

with shortbread biscuit, fresh cream

**American Pancake Stack** VEGAN

red berry coulis, fresh strawberries, vegan vanilla ice cream

***2 courses for £22.95***

***3 courses for £27.50***

 **AFTER DINNER DRINKS**

*Please note the following are not included in the set menu price*

**Espresso Martini** £7.95

delightful blend of vodka, Kahlúa & espresso shaken over ice

**Salted Caramel White Russian** £7.95

Salted caramel vodka with Kahlua, milk, creamy top & caramel sauce, topped with a seasalt garnish

**The Big Baileys** £5.95

a generous 100ml of the famous Irish liqueur over ice

**Mint Choc Moment** £7.95

Baileys, Crème de Menthe & syrup de cacao shaken with cream

**The Godfather** £6.75

Amaretto mixed with whisky, ice & an orange twist

 **MOCKTAILS****Orange, Cranberry & Elderflower Spritz** £3.95

Fever-Tree elderflower tonic with orange & cranberry juices, fresh cranberries & orange slice

**Santa's Sober Seedlip** £5.25

Seedlip Spiced 94 aromatic 50ml, Fever-Tree aromatic tonic & a preserved orange slice

A £10 deposit per person is required at time of booking

Please provide your party's pre-order in advance

A discretionary 10% service charge will be added to parties of 6 or more

NGCI = Non-Gluten Containing Ingredient A full list of allergens is available

Menu available 1st-24th December

This menu is not available Sunday lunch times

