

# FESTIVE FEASTING MENU

FROM 17<sup>TH</sup> NOVEMBER TO DECEMBER 24<sup>TH</sup>

NOT AVAILABLE ON SUNDAYS

## TO START

ROASTED PEPPER & TOMATO SOUP (V, GF)

SMOKED SALMON MOUSSE SERVED WITH CROSTINI

CHICKEN LIVER SMOOTH PARFAIT

BEEF CARPACCIO WITH ROCKET AND PARMESAN (GF)

## MAIN COURSE

ROAST TURKEY CHESTNUT STUFFING, *PIGS IN BLANKETS*, BREAD SAUCE & GRAVY (GF)

SEABASS WITH ROASTED FENNEL & BEURRE BLANC (GF)

DEER & BEER PIE

WINTER VEGETABLE STRUDEL

*ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES, SPROUTS & BUTTERED VEGETABLES*

## DESSERT

CHRISTMAS PUDDING CREAM & BRANDY BUTTER

BLACK FOREST TRIFLE

ICE CREAM OR SORBET

CHEESE SELECTION (GF)

## TEA, FILTER COFFEE & MINCE PIES

£50 PER PERSON / £33 CHILDREN – 3 COURSES

£43 PER PERSON / £28 CHILDREN – 2 COURSES

PLEASE LET US KNOW OF ANY DIETARY REQUIREMENTS YOU MAY HAVE UPON ORDERING

V = VEGETARIAN / GF = CAN BE MADE GLUTEN FREE / DF = CAN BE MADE DAIRY FREE

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO BOOKINGS

PLEASE NOTE A DEPOSIT OF £10 IS REQUIRED PER PERSON TO SECURE BOOKING