

FESTIVE MENU

Available 25th November - 24th December
Wednesdays - Saturdays Lunch & Dinner

STARTERS

Carrot & Coriander Soup (ve)

toasted pumpkin seeds, warm soda bread

Chicken Liver & Mushroom Parfait

red onion marmalade, toasted brioche, micro mixed leaves

Beetroot Cured Salmon & Prawn Cocktail

marie rose sauce, baby gem lettuce, lemon wedge, sourdough toast

Croxton Manor Mature Cheddar Soufflé (v) (n)

fig, pear & white balsamic coulis, chicory, crushed walnuts

MAINS

Turkey & Honey Mustard Glazed Gammon

pigs in blankets, sage & onion pork baubles, herb roast potatoes, winter spiced red cabbage, maple glazed carrots & parsnips, balsamic glazed brussel sprouts, red wine gravy

Cumin Butternut Squash & Lentil Wellington (ve)

herb roast potatoes, winter spiced red cabbage, maple glazed carrots & parsnips, balsamic glazed brussel sprouts, vegan gravy

Herb Crusted Salmon Fillet

crushed new potatoes, buttered savoy cabbage, kale, leeks, chimichurri

Roast Porchetta

crispy pommes anna, winter spiced red cabbage, suffolk cider & apple reduction, burnt apple compote

8oz Denver Steak 5.00 supplement

chunky chips, micro mixed leaves

ADD grilled plum tomato 2.00 | large flat mushroom 2.00 | chimichurri or peppercorn sauce 2.00

DESSERTS

Christmas Pudding (v)

brandy cream

Chocolate Truffle Torte (ve) (gf)

mulled berry coulis, winter berries

Chocolate Orange Roulade (v)

belgian chocolate sauce, baileys chantilly cream

3 Scoop Mixed Sorbets (ve) or Ice Cream (v)

winter berries, mulled berry coulis

SIDES

Salt & Vinegar Onion Rings (v) 5.50

Pigs in Blankets & Pork Stuffing Baubles 8.00

Cauliflower Cheese (v) 5.50

2 COURSES 29.95 / 3 COURSES 37.95

OUR FAVOURITE FESTIVE TIPPLES

BUBBLES

Frizzante Draught 175ml: 8.00
Italian sparkling wine on draught 11%ABV

Pirani Prosecco Brut bottle: 33.50
delicate, fresh and fruity with flavours of pear drops, apple and white blossom (Italy) 11%ABV

Pirani Prosecco Rosé bottle: 34.50
the addition of some Pinot Noir to this Prosecco gives it a pale pink colour and delicate red fruit flavours. The finish is light and fresh with small bubbles. (Italy) 11%ABV

Silver Reign Brut bottle: 55.00
delicate aromas of elderflower, white hedgerow flowers, pear and apricot, and lingering flavours of citrus and ripe stone fruit (England) 12.5%ABV

COCKTAILS

Espresso Martini 10.00
vodka, Kahlua, espresso coffee, vanilla syrup

Festive Rum Punch 10.00
spiced rum, orange juice, cranberry juice, grenadine, candy cane, sugar syrup

Whiskey Noel 10.00
whiskey, cinnamon syrup, Aperol, lemonade, rosemary sprig

HOT DRINKS

Spiced Mulled Wine 6.50 or two for 10.00

Irish Coffee (Whiskey) 7.50

Calypso Coffee (Tia Maria) 7.50

Seville Coffee (Cointreau) 7.50

Royale Coffee (Brandy) 7.50

Amaretto Coffee 7.50

Kahlua Coffee 7.50

Bailey's Hot Chocolate 8.95

UPGRADE TO BOTTOMLESS

Order from our festive menu and upgrade to bottomless Fizz, Coors, Aspalls or Soft Drinks for 90 minutes priced at £25.00 per person

all diners must upgrade to bottomless to qualify for this deal

