

FESTIVE MENU

SERVED MONDAY-SATURDAY 12-3PM

WEDNESDAY & THURSDAY 5-8.30PM

1 COURSE £19 | 2 COURSE £25 | 3 COURSE £31

STARTERS

TOMATO & ROASTED RED PEPPER SOUP (V)

Homemade Soup Drizzled with Cream, served with Warm Bread

SMOKED SALMON TIMBALE

Smoked Salmon Parcel filled with Prawns in Marie Rose Sauce, with Wholemeal Slice

WHIPPED FETA (V)

Creamy Whipped Feta with Hot Honey, Smoked Paprika, Parsley, & Warm Pitta Bread

MUSHROOMS ON SOURDOUGH

Garlic & Parsley Sautéed Mushrooms on Toasted Sourdough, topped with Crispy Prosciutto

PULLED PORK BON BONS

Pulled Pork & Black Pudding Bon Bon's, with Apple Purée & Pea Shoots

FESTIVE SHARING PLATTER FOR TWO

Giant Pigs in Blankets, Homemade Sausage Rolls, Pulled Pork Bon Bon's, Boxed Baked Camembert with Caramelised Red Onion Relish & Warm Crusty Bread

CHRISTMAS DINNER

*All served with Cauliflower Cheese,
Button Brussels Sprouts, Carrots & Petit Pois*

HAND CARVED TURKEY

With Homemade Stuffing, Pigs in Blankets, Roast Potatoes, Creamy Mash, Yorkshire Pudding & Chef's Special Gravy

SLOW BRAISED BLADE OF BEEF BOURGINION

10oz Blade of Beef in a Red Wine & Thyme Gravy with Pearl Onions & Smoked Bacon over Creamy Mash

STUFFED CHICKEN BREAST

Chicken Breast filled with Pork, Sage & Onion Stuffing wrapped in Bacon, over Creamy Mash & Chef's Special Gravy

NUT ROAST EN CROûTE (V)

Homemade Nut Roast, Mushrooms & Brie Encased in Puff Pastry, with Roast Potatoes, Creamy Mash & Vegetarian Gravy

MAINS

MUSHROOM STROGANOFF (V)

Mushroom & Spinach in a Stroganoff Sauce, with Parsley Rice & Garlic Sourdough Slice

FESTIVE MAC & CHEESE

Mac & Cheese, topped with Pigs in Blankets, Sausage Meat Stuffing, Caramelised Red Onion Relish, French Brie & Crispy Onions

PAN-FRIED SALMON

Pan Fried Salmon Fillet, with Dauphinoise Potatoes, White Wine Cream Parsley Sauce & Vegetables of the Day

DESSERTS

CHRISTMAS PUDDING

Locally made Christmas Pudding, served with a Warm Brandy Sauce or Warm Custard

CHOCOLATE PEANUT BUTTER STACK

Chocolate Brownie, layered with Peanut Butter, Milk Chocolate & Caramel, with Vanilla Ice Cream

FOUR CHEESE BOARD

Somerset Brie, Cropwell Bishop Stilton, Red Leicester & Mature Cheddar, Selection of Biscuits, Apple, Cider & Brandy Chutney

SICILIAN LEMON TIRAMISU

Layers of Lemon Soft Sponge & Mascarpone Cream Mousse, with Pouring Cream

INDIVIDUAL CHEESECAKE

White Chocolate Cheesecake, with Toffee & Honeycomb Pieces, served with Toffee Ice Cream

ETON MESS

Crushed Meringue, Whipped Cream, Raspberry Coulis, Fresh Strawberries & Raspberries