



# FESTIVE MENU

## STARTER

*LEEK, POTATO AND THYME SOUP, GARLIC AND HERB CROUTONS (V)*

*THAI STYLE CRAB CAKES, PEPPER AND RED ONION SALAD, SWEET CHILLI SAUCE*

*PORK AND CRANBERRY PATE, RED ONION MARMALADE, FOCACCIA CROUTES*

*ROASTED TOMATO PICKLED RED ONION, PINE NUT BRUSCHETTA, BALSAMIC DRESSED ROCKET (V)*

*CRISPY CALAMARI, GARLIC AIOLI, MICRO HERBS*

## MAIN COURSE

*TRADITIONAL ROAST TURKEY, SAGE, ONION AND APRICOT STUFFING, PIG IN BLANKET, RICH RED WINE GRAVY*

*PARMA HAM WRAPPED PORK TENDERLOIN, DIJON CAFE AU LAIT*

*SEARED SALMON FILLET, CAPER AND RED ONION CLARIFIED BUTTER*

*CHICKEN SUPREME, CHORIZO AND HERB CREAM SAUCE*

*PAN SEARED BEEF FLAT IRON, GARLIC AND THYME SAUCE, CRISPY SHALLOTS*

*BUTTERNUT SQUASH, LENTIL AND ALMOND WELLINGTON, RED WINE GRAVY (V)*

## DESSERT

*CHRISTMAS PUDDING, BRANDY CREAM, RED CURRANT BUNCH*

*DARK CHOCOLATE FONDANT, VANILLA BEAN ICE CREAM*

*VEGAN CARAMELISED BISCUIT CHEESECAKE, LEMON SORBET, RASPBERRY SAUCE*

*APPLE AND BLACKBERRY CRUMBLE, VANILLA CUSTARD*

*TIRAMISU, CHOCOLATE SAUCE*

*2 COURSES £27   3 COURSES £34*