



FESTIVE FAYRE MENU

TWO COURSE £22.95
THREE COURSE £28.95

TO START

Roasted Butternut Squash & Parsnip Soup (VG)

Parsnip crisps, homemade bread & Salted Butter

Salmon Gravavlax

Crème Fraiche & Toasted Sourdough Bread

Chicken Liver & Wild Mushroom Terrine

Plum Chutney & Sourdough Bread

Classic Bruschetta (VG)

Plum Tomatoes, marinated with Red Onion, Garlic, Basil & Extra Virgin Olive Oil on Toasted Focaccia

TO FOLLOW

Roast Turkey

Roast Potatoes, Chantenay Carrots, Parsnips,
Creamy Mash, Brussel Sprouts & Pancetta,
Pigs n Blankets with Thyme Gravy

Slow Cooked Daube of Beef

Roast Potatoes, Chantenay Carrots, Parsnips,
Creamy Mash, Brussel Sprouts & Pancetta,
Pigs n Blankets with Thyme Gravy

Chestnut & Almond Nut Roast (VG)

Roast Potatoes, Chantenay Carrots, Parsnips,
Creamy Mash, Brussel Sprouts and Vegan Gravy

Pan Fried Sea Bass

Chive Mash, Tender Stem Broccoli, Samphire
with a Parsley Butter Sauce

Festive Burger

4oz Aberdeen Beef Patty, Roast Turkey,
Crisp Pancetta, Cranberry Sauce, Mozzarella, Tomato,
Onion Rings & Chunky Chips

TO FINISH

Classic Christmas Pudding

Brandy Sauce

Apple & Blackberry Crumble

Vanilla Ice Cream & Custard

Lemon Roulade

Lemon Drizzle & Vanilla Ice Cream

Black Forest Chocolate Slice (VG)

Berry Compote & Vanilla Ice Cream