



FESTIVE MENU

3 course menu 40.00

With a glass of Prosecco 45.00 | With a glass of Champagne 50.00

STARTERS

Chicken Liver & Brandy Parfait, hedgerow chutney, toasted sourdough

Spiced Parsnip & Sweet Potato Soup, coconut dressing, salsa verde, toasted sourdough (ve)

Potted Smoked Salmon, fennel & watercress, toasted sourdough

Panko-Coated Normandy Camembert, rocket salad, hedgerow chutney (v)

MAINS

Hand-Carved Turkey Breast, Cumberland pig-in-blanket, thyme-roasted potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, roasted carrots & parsnips, red wine sauce

Cranberry, Swede, Almond & Walnut Roast, thyme-roasted potatoes, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy (ve)

8oz Sirloin Steak (+6.00), chips, watercress, your choice of peppercorn* or beef dripping & thyme sauce

Pork Belly, apple ketchup, buttery mash, crackling, braised red cabbage, red wine sauce*

Pan-Roasted Hake, king prawns, sautéed baby potatoes, samphire, capers, lemon & tarragon butter

DESSERTS

Salted Caramel Profiteroles, blackcurrant, redcurrant & raspberry sauce (v)

Belgian Dark Chocolate Torte, white chocolate & raspberry ice cream (v)

Spiced Sticky Toffee Pudding, vanilla crème Anglaise (v)

Apple, Plum & Damson Crumble, vanilla crème Anglaise (v) *Vegan option available (ve)*

British Cheeses (+5.00), savoury biscuits, rye bread, hedgerow chutney, grapes (v)

