

# FESTIVE MENU

2 COURSES FROM £23.95 | 3 COURSES FROM £27.95  
3 COURSES & A GLASS OF PROSECCO FROM £31.95

## STARTERS

### TOMATO, BASIL & RED PEPPER SOUP V

Drizzled with balsamic glaze and served with toasted artisan breads.

### POTTED SMOKED SALMON PÂTÉ

Served with toasted ciabatta & seeded rye breads.

### SMOKY CRANBERRY CHICKEN WINGS

Glazed with a chipotle & cranberry sauce, with sesame seeds and served with buttermilk ranch dressing.

### BAKED CHEDDAR MUSHROOMS V

Button mushrooms in a creamy cheddar & spinach sauce, topped with savoury granola and served with toasted artisan breads.

## DESSERTS

### CHOCOLATE & SALTED CARAMEL GOLD BAR V

Served with orange sorbet.

### KUMQUAT & ALMOND CHRISTMAS PUDDING V

Served with warm brandy sauce.

### STICKY TOFFEE PUDDING V

Served with a rich salted butterscotch sauce and Irish liqueur ice cream.

### CRANBERRY ETON MESS V

Crushed meringue, cinnamon cream, passion fruit and sweet cranberry sauce topped with a dark chocolate pistachio crumb

## MAINS

### THE STEAK EXPERIENCE

#### 30 DAY AGED RUMP STEAK 8oz

Served with parsley butter, seasoned fries, balsamic beef tomato and our famous onion loaf, an iceberg lettuce wedge and steak sauce of your choice.

Ribeye 12oz	£7.00 supplement
Sirloin 8oz	£4.00 supplement
Filet 8oz	£9.50 supplement

#### Choose your steak sauce

British Beef Dripping Sauce | Porcini Mushroom & Black Garlic | Rich Borderlaise | Three Peppercorn Classic Béarnaise | Churrasco

#### Choose your wedge dressing

Bacon & Honey Mustard | Buttermilk Ranch & Croutons Long Clawson Stilton & Blue Cheese | Garlic Mayonnaise & Grana Padano

### HAND CARVED ROAST TURKEY

Hand carved turkey breast served with dauphinoise potatoes, pork & mustard duvets, pomegranate glazed roasted parsnips, carrots and sprouts with a rich gravy.

### SMOKED SALMON & CRAB TART

Served with samphire mash, tenderstem broccoli and sprouts with a champagne thermidor sauce.

### BUTTERNUT SQUASH & EMMENTAL ROULADE V

Served with a savoury granola, garlic & cheese sauce, pomegranate glazed parsnips, carrots and sprouts and baby potatoes.

Our festive menu is available all day Sunday to Friday and 12 - 5pm on Saturdays. Served from 21st November to 24th December 2019. A deposit may be required for your booking, please see our website for full deposit information. Deposits are non-refundable if your table is cancelled or amended within seven days prior to visit. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptors do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. V = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. Some dishes contain alcohol - please ask a team member for further details.