

# Festive Menu

2 Courses £27 ..... 3 Courses £31

Available.... Friday 28<sup>th</sup> Nov – Wednesday 31<sup>st</sup> Dec

Monday to Saturday 12 noon 'til 9:00pm. Sunday 12 noon 'til 8pm.

## Smooth potato & saffron soup (V)

Topped with straw potatoes & leeks with warm malted loaf & crispy onion butter.

## Chicken liver & wild mushroom pate

Topped with green peppercorn & thyme butter, served with an apple, fig & cranberry chutney & toast.

## Field mushrooms (V)

Baked with garlic, herbs & cream topped with Blackstick's blue cheese with smoked sea salt crostini.

## Prawn & oak smoked salmon Caesar Salad

Served on baby gem, topped with parmesan ribbons, Caesar sauce & herb & garlic croutons.

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## Traditional roast turkey dinner/ Leek, potato, mushroom & lentil bake (V)

Served with pigs in blankets, cranberry relish, sage & onion beignet, herby roast potatoes, creamy mashed potato, carrot & orange puree, honey roast parsnips & sprouts tender stem broccoli, Yorkshire pudding & rich gravy.

## Herb crusted roasted salmon

Sat on sautéed potatoes, smoked bacon peas & rocket, finished with French dressing.

## Flat iron steak

Slow cooked in winter ale, mushrooms & baby onions served with a roast vegetable & potato mash, cooking gravy, topped with a herb cobbler

## Breaded chicken schnitzel

Served with braised red cabbage & golden sultanas, garlic & parmesan fries and a lemon watercress salad.

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## Traditional Christmas pudding

Served with Brandy sauce, custard or vanilla pod ice cream.

## Baked vanilla cheesecake

Topped with passionfruit, prosecco & raspberry compote finished with crispy chunks of honeycomb.

## Rich chocolate pot mousse

Topped with mint fondant, served with orange infused shortbread