

# Festive MENU

2 courses £29.95 ✦ 3 courses £34.95

## STARTERS

**All starters come with toasted bread**

Duck liver parfait with red onion marmalade, watercress & gherkins

Roasted tomato soup with basil oil (v) (pb)

Prawn cocktail with Marie rose sauce

## MAINS

Turkey breast served with all the trimmings: Chestnut & apricot stuffing, pigs in blankets, roasted potatoes, seasonal vegetables, gravy, Yorkshire pudding & cranberry sauce.

Sea bass fillet with roasted new potatoes, poached egg & wilted spinach.

Braised blade of beef with horseradish mash, curly kale, mushroom & red wine sauce.

Caponata: aubergine, red onions, celery, plum tomatoes, raisins & pine nuts.  
(v) (pb)

## DESSERTS

White chocolate cheesecake with raspberry coulis & fresh raspberries (v)

Apple & pear crumble with a choice of custard or ice cream (v)  
(pb)

Christmas pudding with brandy ice cream (v)

Chocolate brownie with salted caramel ice cream (v)

If you have any allergies, please talk to a team member. Dishes may not contain specific allergies, however, our food is prepared in areas where cross contamination may occur.

(v) vegetarian (pb) plant based

