## **Festive fayre Menu 2021**





## To start....

Smoked Salmon roses With a mustard and dill sauce, and pickled fennel Brussel Sprout Bhaji (V) (VE) With chestnut mayo Duck Liver Parfait With Cointreau glaze and toasted ciabatta

Brie Bites (V) With port and cranberry dip and ciabatta

## Mains....

Roast Turkey

With pigs in blankets, Mash and Roast Potatoes, braised red cabbage, roasted carrots and parsnips, Brussel sprouts, stuffing and gravy.

Festive Chicken Burger

Grilled chicken breast, crispy bacon, cranberry sauce and melted brie, in a bretzel bun with salad and relish.

Served with roast potatoes and a gravy dipping pot

Pan Fried Salmon
with a winter spiced orange and cranberry glaze
Served with roast potatoes and roasted vegetables.

**Roast Beef** 

With Mash and Roast Potatoes, braised red cabbage, roasted carrots and parsnips, Brussel sprouts, a red wine jus and Yorkshire pudding

Festive Beef Burger

A Goz Aberdeen angus burger topped with brisket, stuffing, pigs in blankets, and horseradish mayo, all in a bretzel bun.

Served with roast potatoes and a gravy dipping pot

Chestnut, Spinach, Mushroom & Blue cheese en croute (V) with mustard mash and roasted vegetables.

## For Dessert....

Traditional Chocolate & salted caramel Apple, Sultana & cinnamon Festive iced Bombe..

Christmas pudding fondant Crumble Winter fruits, meringue pieces whipped cream and yogurt, served frozen and topped with red berry compote.

Available by pre-order .....

2 courses £20.00 per person, 3 courses £25.00 per person

\*£10 pp non refundable deposit required to secure booking \*\*see website for refunds policy

All meals can be gluten free on request.... Other allergens can be accommodated on request .....