



# FESTIVE MENU

Served from 1200-1500 & 1700-2100

Monday to Saturday

## STARTERS

**Butternut Squash & Sage Soup**

Homemade Bread, House Whipped Butter

**'Pigs in Blanket' Terrine**

House Chutney, Sourdough

**Beetroot & Cranberry Cured Salmon**

Orange Crème Fraiche, Homemade Treacle Bread

**Twice Baked Cheddar Cheese Soufflé**

Truffle & Parmesan Cream

## MAINS

**Roast Turkey**

Poached Turkey Breast, Braised Turkey Leg, Sour Cherry Stuffing, Creamed Potato, Beef Fat Roasties, Honey Roasted Roots, Turkey Gravy

**Chestnut & Sage Risotto**

Sage Crisp, Parmesan Tuile, Herb Oil

**Slow Cooked Feather Blade of Beef**

Champ Mashed Potato, Pancetta & Baby Onion Jus

**Grilled Fillet Of Hake**

Crushed Potato, Curried Mussel Broth, Sourdough Sippets

## DESSERTS

**Christmas Pudding**

Brandy Sauce

**Chocolate Yule Log**

Chocolate Sauce

**Homemade Crumble Of The Day**

Vanilla Custard

**Christmas Affogato**

Double shot of Illy Espresso, Mince Pie Ice Cream, Gingerbread Syrup

**2 COURSES £28 3 COURSES £36**