

# **FESTIVE MENU**

**Monday - Thursday 12:00pm to 8:30pm**

**Friday & Saturday 12:00pm to 2:00pm**

**Booking advisable, pre order required for parties over 8**

**Two courses £26.95**

**Three courses £31.95**

## **DUCK LIVER & PORT PARFAIT**

fig compote, grilled sourdough

## **CREAM OF POTATO & WATERCRESS SOUP**

herb croutons, crusty bread

## **PRAWN COCKTAIL**

king prawns, baby gem, tomato & cucumber concasse, house cocktail sauce, wholemeal bread

## **WATERMELON & FETA SALAD**

cucumber, mint, honey, lime, dressing

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## **FESTIVE TURKEY DINNER GFA**

roast lakeland turkey, pig in a blanket, seasonal stuffing, cranberry relish, pan gravy

## **PAN FRIED SEA BASS GFA**

sunblushed tomato, capers, garlic & herb butter, crispy pancetta, charred lemon, crushed potato

## **PORK FILLET AU POIVRE**

black pudding patty, wild mushroom, shallot, pink peppercorn, brandy cream

**SERVED WITH HONEY ROASTED CARROTS & PARSNIPS,  
BRUSSELS SPROUTS, CREAMY MASH, ROAST POTATOES**

## **MOROCCAN TAGINE VE, GFA**

butternut squash, courgette, bell pepper, red onion, orange, cinnamon, cranberries & sultanas, herb & lemon couscous, sourdough

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## **MERINGUE ROULADE**

strawberries, prosecco, fresh cream, sugar toasted pistachio

## **PAIR OF PUDDINGS**

traditional christmas pudding & panettone bread pudding, boozy rum & orange sauce

## **SPICED PLUM CREME BRULEE**

brandy snap

## **FESTIVE CHEESE BOARD**

(£2.50 supplement)

vintage cheddar, blue stilton, french brie, water biscuits, red onion marmalade, grapes

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## **FRESHLY GROUND COLOMBIAN COFFEE & STOLLEN**

(£3.50 supplement)