



FESTIVE PARTY MENU

THREE COURSES £29.95

Children aged 7-12 can enjoy half portions of this menu for £14.95



STARTERS



CELERIAC & TRUFFLE SOUP

Crushed hazelnuts, ciabatta wedges **VG NGO**

KING PRAWN & BEETROOT SALMON

GRAVADLAX

Pine nut shortbread, horseradish mousse **NGI**

CREAMY GRUYÈRE & GARLIC

MUSHROOMS

Smoked cheddar & chilli soda bread

CHICKEN LIVER POTTED PÂTÉ

Apple & red onion relish, toasted ciabatta

NGO

MAPLE GLAZED PIGS IN BLANKETS

Candied walnut & cranberry salad, mulled cider reduction **NGO**

MINI BAKED BRIE

Cranberry, maple & pecan glaze, toasted ciabatta wedges **NGO**

GRILLED PITTA BREADS

Red pepper houmous, guacamole dip **VG**



MAINS



ROASTED BREAST OF TURKEY

Cranberry & chestnut stuffing, pig in blanket, glazed carrots, sautéed sprouts, duck fat roast potatoes, veg purée and a turkey gravy

NGO

10^{oz} DRY-AGED SIRLOIN STEAK

Served medium, with beer battered onion rings, seasoned chips, butter roasted mushroom and a brandy & blue cheese

sauce **NGO (+£5 PER PERSON)**

FESTIVE BRIOCHE BURGER

Burger cheese, maple cinnamon glazed bacon, cranberry ketchup, pig in blanket, coleslaw with seasoned chips **NGO**

SLOW BRAISED LAMB SHANK

Chorizo & butter bean cassoulet and garlic & Parmesan mashed potato **NGO**

SALMON EN CROÛTE

White wine, lemon, caper & butter sauce, fine beans and roasted new potatoes **NGO**

CELERIAC & MUSHROOM PITHIVIER

Leek, mushroom & blue cheese sauce, roasted new potatoes **VG NGI**

GRILLED CAULIFLOWER STEAK

Roasted miso vegetable purée, roasted new potatoes **VG NGI**



DESSERTS



TRADITIONAL CHRISTMAS PUDDING

Filled with juicy vine fruits, almonds, cider and sherry and served with a rich brandy sauce **V**

CLEMENTINE SYLLABUB

With a pine nut shortbread biscuit **V NGO**

DOUBLE CHOCOLATE BROWNIE

Salted caramel sauce, honeycomb **V**

PANETTONE BREAD & BUTTER

PUDDING

With a rich brandy custard **V**

APPLE & MIXED BERRY

AMERETTO CRUMBLE

Spiced orange mascarpone **V NGO**

VEGAN CHOCOLATE FONDANT

Mixed berries, vegan custard **VG**

CHEESE & BISCUITS

A SELECTION OF BRITISH & CONTINENTAL CHEESES - FOR TWO TO SHARE +£10.95

Served with "Miller's Crackers for Cheese", grapes, celery & chutney

ADD A BOTTLE OF "TAYLOR'S LATE BOTTLED VINTAGE" PORT +£24.95



FESTIVE



FIXED PRICE LUNCH

TWO COURSES £18.95 THREE COURSES £23.95

Available Monday - Friday Lunchtimes



STARTERS



SWEET POTATO & BUTTERNUT SQUASH SOUP

Served with crème fraîche, croutons and parsley **V NGO**

CRISPY BRIE WEDGES

Cranberry, maple & pecan glaze

CHICKEN LIVER POTTED PÂTÉ

Apple & red onion relish, toasted ciabatta **NGO**

BREADED WHITEBAIT

Lemon & cracked black pepper mayonnaise



MAINS



BUTTERED ROAST TURKEY BREAST

Chestnut & cranberry stuffing, duck fat roast potatoes and a pig in blanket, served with honey roasted carrots, buttered sprouts and a turkey gravy **NGO**

CRISP SALMON FISHCAKES

White wine, lemon, caper & butter sauce, fine beans **NGO**

8OZ "FLAT-IRON" STEAK

Served medium/rare with a butter roasted mushroom, grilled tomato and seasoned chips **NGO**
(+£3 PER PERSON)

CELERIAC & MUSHROOM PITHIVIER

Leek, mushroom & blue cheese sauce, roasted new potatoes **V NGI**

ROASTED PORK LOIN

Roasted pears and pecorino cheese, curly kale, duck fat roast potatoes **NGO**



DESSERTS



TRADITIONAL CHRISTMAS PUDDING

Filled with juicy vine fruits, almonds, cider and sherry and served with a rich brandy sauce **V**

MARSHFIELD DAIRY MIXED ICE CREAM

Three scoops of mixed ice-cream **V NGI**

PANETTONE BREAD & BUTTER PUDDING

With a rich brandy custard **V**

DOUBLE CHOCOLATE BROWNIE

With Marshfield vanilla ice-cream **V**

HOW TO BOOK

- Call us, email us or visit our website to check availability for your booking. Our Festive Menus are available from Monday 23rd November, we do not offer our Festive Menus on Sunday Lunchtimes.
- All guests in a party must order from the same menu.
- We require a preauthorised credit or debit card to secure all bookings. We reserve the right to charge this card for the full cost of a meal, per person, for no-shows and any late cancellations (less than 4-hours' notice).
- Your booking will remain provisional until card details have been secured against it. If this is not done within 48-hours your booking will automatically be cancelled.

PRE-ORDERS

- Pre-orders are required for all bookings from our Festive Menus.
- We will email the lead contact for your booking with details of how to complete your parties' pre-order form online. The lead contact is responsible for gathering all pre-order details.
- Pre-orders should be received no later than 7 days before your booking.

V/VO Vegetarian/Vegetarian **OPTIONAL VC/VGO** vegan/vegan **OPTIONAL NGI** no gluten-containing ingredients **NGO** no gluten-containing ingredients **OPTIONAL**
Allergen information is available upon request and on our website. We take steps to minimise the risk of cross contamination, however we do not have specific allergen-free zones in our kitchens and it is **NOT** possible for us to guarantee separation of all allergens. Please ask us if you would like further information on our preparation methods.