

# FESTIVE MENUS 2021

ALL BOOKINGS ARE SUBJECT TO ANY COVID RESTRICTIONS

## FESTIVE MENU £25.95

1<sup>st</sup> December until 23<sup>rd</sup> of December 2020

Tuesday to Thursday 12 Noon To 2pm and 5pm To 8pm.

Friday and Saturday 12 Noon until 8pm and Sunday 4pm To 7pm

### STARTERS

- **KING PRAWNS (£2 supplement)**  
Chilli, coriander & garlic butter, salad and crusty bread
- **GORGONZOLA GARLIC MUSHROOMS**  
Salad & stone baked garlic bread (V)
- **CAULIFLOWER AND CHESTNUT SOUP**  
Served with crusty freshly baked bread (vegan)(V)
- **DUCK LIVER AND ORANGE ZEST PATE**  
With a sticky red onion jam
- **CHILLED MELON AND FRESH WINTER BERRIES (vegan)(V)(GF)**  
With mandarin sorbet

### MAINS

- **TRADITIONAL ROAST TURKEY BREAST**  
Bacon and chipolata roll, chestnut and apricot stuffing, roast and new potatoes
- **CHAR GRILLED SIRLOIN STEAK (GF)**  
Garlic roasted potatoes, Madeira and smoked pancetta jus (£5 supplement)
- **PAN FRIED FILLET OF SEA BASS**  
On a bed of stir fried Thai spiced vegetables and noodles
- **MUSHROOM STROGANOFF (VEGAN) (V)**  
In a rich smoked paprika sauce served with wild and basmati rice
- **POACHED CHICKEN FILLET (GF)**  
Stuffed with spinach mousse, fondant potato, tarragon butter sauce

### DESSERTS

- **TRADITIONAL CHRISTMAS PUDDING**  
Smothered with a creamy brandy sauce (V)
- **CHOCOLATE TART**  
Orange syrup and vanilla ice cream (VEGAN)(V)(GF)
- **CHEESE AND BISCUITS (£2 supplement)**  
English cheeses served with pear and walnut chutney, celery, fresh fruit and crackers
- **BAKED CRANBERRY AND ORANGE CHEESE CAKE**  
Spiced orange compote, vanilla ice cream(V)

### TO FINISH

- **FRESHLY FILTERED COFFEE**  
Served with fresh cream and warm mince pies

## BOXING DAY MENU £24.95

children 10 years and under £11.95

2 course luncheon Main with a choice of starter or dessert,

Bookings only @ 12noon, 1pm, 2pm, 3pm, 4pm, 5pm.

*All bookings are allocated 2 hours*

### STARTERS

- **LEEK AND POTATO SOUP**  
Served with crusty freshly baked bread (vegan)(V)
- **CHILLED MELON AND FRESH WINTER BERRIES**  
With mandarin sorbet (vegan)(V)(GF)
- **PAN FRIED BUTTON MUSHROOMS**  
In a creamy blue cheese sauce and stone baked garlic bread (V)
- **CHICKEN LIVER, PROSECCO AND BLACKBERRY PATE**  
Red onion marmalade
- **PRAWN AND SMOKED SALMON SALAD**  
Mixed leaves, tomato and dill mayonnaise (GF)

### MAINS

- **FESTIVE ROAST**
- **Topside of Beef    Loin of pork    Breast of turkey**  
Fresh seasonal vegetables, Yorkshire puds, roast and mashed potatoes and rich meaty gravy.
- **PAN FRIED FILLET OF SEA BASS**  
Crab and dill creamy pasta
- **MUSHROOM STROGANOFF (VEGAN) (V) (GF)**  
In a rich smoked paprika sauce served with wild and basmati rice

### DESSERTS

- **TRADITIONAL CHRISTMAS PUDDING**  
Creamy brandy sauce (V)
- **CHOCOLATE TART**  
Orange syrup and vanilla ice cream (VEGAN)(V)(GF)
- **BAKED CRANBERRY AND ORANGE CHEESE CAKE**  
Spiced orange compote, vanilla ice cream (V)

