



# FESTIVE PARTY MENU

THREE COURSES £29.95

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



## STARTERS



### ROASTED TOMATO, BALSAMIC & THYME SOUP

Served with ciabatta wedges **VG NGO**

### PORK & CHORIZO CROQUETTES

Spiced tomato and paprika salsa

### SMOKED SALMON & CREAM

### CHEESE TIMBALE

Cream cheese, dill, gherkins, walnuts, red onion, dressed leaves **NGI**

### DUCK LIVER & COINTREAU PÂTÉ

Orange & cranberry relish, rosemary toast

**NGO**

### SAUTÉED CREAMY GARLIC

### MUSHROOMS & BACON

In a creamy white wine sauce, topped with melted cheddar cheese & Parmesan and served with toasted ciabatta **NGO**

### VEGETARIAN SERVE

Without bacon **V NGO**



## MAINS



### ROASTED BREAST OF TURKEY

With prosciutto & sage stuffing, roasted potatoes and a pig in blanket, served with honey roasted carrots, parsnips, buttered sprouts and a turkey gravy **NGO**

### BRAISED OX CHEEK

Shallot purée, roast potatoes, tenderstem broccoli, red wine jus, topped with fresh horseradish **NGI**

### SLOW COOKED PORK BELLY

Pommes anna, green beans, kale, roasted root puree, cider apple sauce **NGI**

### 10<sup>oz</sup> DRY-AGED SIRLOIN STEAK

Served medium, with beer battered onion rings, seasoned chips, a butter roasted mushroom and a Jack Daniels & Peppercorn sauce **NGO** (+£5 PER PERSON)

### PAN-FRIED CORNISH HAKE FILLET

Pesto sauce, roasted root vegetables, roasted new potatoes, kale **NGI**

### SMOKED VEGAN GOUDA, TOMATO & BASIL TART

Roasted new potatoes, winter greens and curly kale **VG**



## DESSERTS



### TRADITIONAL CHRISTMAS PUDDING

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

### CHOCOLATE ORANGE TART

Orange coulis, crushed hazelnuts, Marshfield vanilla ice-cream **V**

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Raspberry coulis, white chocolate shards and Marshfield vanilla ice cream **V NGO**

### STICKY TOFFEE & DATE PUDDING

Sticky toffee sauce and Marshfield salted caramel ice-cream **V**

## ➤ 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 Only*



## STARTERS



### ROASTED TOMATO, BALSAMIC & THYME SOUP

Served with ciabatta wedges **VG NGO**

### DUCK LIVER & COINTREAU PÂTÉ

Orange & cranberry relish, rosemary toast  
**NGO**

### CLASSIC PRAWN COCKTAIL

Atlantic prawns, Marie rose sauce, mixed leaves, cucumber, cherry tomatoes **NGI**

### MUSHROOM, CHESTNUT & CRANBERRY TART

With balsamic dressed leaves **VG**



## MAINS



### ROASTED BREAST OF TURKEY

Sage & onion stuffing, roasted potatoes and a pig in blanket, served with honey roasted carrots, red cabbage, buttered sprouts and a turkey gravy **NGO**

### BRAISED FEATHER BLADE OF BEEF

Horseradish mashed potato, shallot purée, winter greens, red wine jus **NGI**

### 8OZ "FLAT-IRON" STEAK

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

### BUTTERNUT SQUASH RISOTTO

With pomegranate seeds and crumbled goats' cheese **V VGO NGI**

### SALMON FISHCAKES

Lightly spiced tomato sauce, roasted new potatoes and tender-stem broccoli



## DESSERTS



### TRADITIONAL CHRISTMAS PUDDING

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

### APPLE & BLACKBERRY CRUMBLE

Served with Marshfield vanilla ice-cream  
**V NGO**

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Raspberry coulis and Marshfield vanilla ice cream **V VGO**

### CHOCOLATE BROWNIE

With Marshfield vanilla ice-cream **V VGO**

### 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 VG/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.