



Festive Feasts

3 COURSES | £29.95

STARTERS

Roasted Garlic & Parsnip Soup with Warm Sourdough Bread (V)

Smoked Ham Hock & Cheddar Arancini with a Honey & Mustard Sour Cream

Atlantic Prawn Cocktail in Baby Gem Shells with Mary Rose sauce, Lemon & Chives (GF)

Charred Cauliflower & Broccoli Salad, Lightly Pickled Donkey Carrot, Toasted Almond Flakes with Maple Mustard Dressing (VG/GF)

MAINS

Lamb Shank braised in Red Wine, Champ Mash, Roasted Garlic, Seasonal Veg & a Rosemary, Red Pepper & Olive Gravy

Roast Turkey with all the Trimmings

Pan Seared Seabass Fillet with Butternut Squash Puree, Garlic & Spinach New Potatoes, Seasonal Veg & a Burnt Butter & Capers Sauce

Roasted Butternut Squash & Sage Risotto with Toasted Pumpkin Seeds, Parmesan & finished with Crème Fraiche (GF) (V)

DESSERTS

Homemade Lemon and Lime Cheesecake with Raspberry Ripple Ice Cream

Christmas Pudding with Brandy Butter & Cream

Winter Fruit Crumble with Homemade Crème Anglaise

Selection of Ice Cream & Sorbets