

### CHRISTMAS MENU

## **3 COURSES FROM** £32.95

# KING PRAWN COCKTAIL **STARTERS**

A tower of smoked salmon pâté, king prawns & spicy avo salad

#### SPICED PARSNIP & CELERIAC SOUP (Vg)

Topped with crème fraîche, croutons & toasted pumpkin seeds

#### **PORK & CAPERBERRY RILLETTE**

Served with house pickles, cranherries & toasted flathread

#### **ROAST BEETROOT. CRANBERRY** & APPLE SALAD 🗐

With whipped vegan feta & date molasses

### MAINS PANCETTA WRAPPED TURKEY

With Cumberland stuffing & served with a pig in blanket, roast potatoes, seasonal greens, maple and thyme roasted root veg & red wine gravy

#### SALMON & SAFFRON

Pan fried salmon with saffron & lemon cream sauce, buttered spinach & chive mash

#### SIRLOINLY THIS CHRISTMAS SUPPLEMENT 4.00

8oz sirloin steak, with creamy pink peppercorn sauce & skin on rosemary fries

#### SANTA'S BURGER STACK

Stacked with sausage patties, streaky bacon, cranberry ketchup, sage & onion mayo & crispy fried onions. Served with rosemary fries & a pan of truffle gravy for dunking

#### **GIVE IT SOME WELLY** (Vg)

Plant-based wellington filled with cranberry, apricot & orange stuffing. Wrapped in puff pastry & served with seasonal greens, roast squash & gravy

#### STICKY TOFFEE PUDDING (V)

Warmed with salted caramel sauce & clotted cream ice cream

#### BLACK FOREST CHOCOLATE TART (Vg) Black cherry compote, kirsch

& vegan crème fraîche

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DESSERT

PICS IN BLANKETS With cranberry sauce ROAST POTATOES (Vg)

Golden & crispy

#### WHITE CHOCOLATE SNOWBALL (V)

Layered with brownie pieces, mandarin, white chocolate mousse & Cointreau

#### **OGLESHIELD CHEESE & OATCAKES**

Ogleshield, oatcakes, apple & roast onion chutney

5.25	<b>ROASTED ROOT VEGETABLES (B</b> ) Glazed in maple & thyme	3.95
3.95	SEASONAL CREENS & Roast Squash (Vg)	3.95
	Topped with toasted seeds &	cranberries



#### FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN OR CODE

Always inform us of any altergies before placing your order, not all ingredients are listed. Detailed allergen information is available via the QR code. We cannot guarantee the total absence of allergens. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The FSA recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Avoiding Gluten? Please ask to see our menu. 🕧 vegetarian (Vg) vegan 🚫 nuts

