

The title 'Festive MENU' is centered at the top. 'Festive' is written in a large, elegant, red cursive font, while 'MENU' is in a smaller, green, all-caps serif font. The text is framed by a decorative border of green pine branches, red holly leaves, and red berries, with pinecones interspersed.

Festive MENU

1 course £19.50, 2 courses £24.50, 3 courses £29.50

Starter

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Spiced Carrot & Parsnip Soup
with Walkers Bread & Parsnip Crisp (*gf/ve)

Chicken Liver Parfait with Caramalised Onion Chutney & Toasted
Ciabatta (*gf)

Creamy Wild Garlic Mushrooms with Shropshire Blue on a Toasted
Ciabatta (*ve/*df/*gf)

Caeser Boats, Crisp Gem Lettuce Boats filled with Croutes,
Parmesan, Crispy Bacon Coated in Caeser Dressing (gf)

Brie Wedges with Christmas Chutney (vg)

Mains

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Roast Turkey (gf)
Roast Carrots, Honey Roasted Parsnips, Roast Potatoes,
Sprouts, Cranberry & Chestnut Stuffing, Pigs in Blankets, Red
Cabbage, Apple & Gravy

Nutless Nut Roast (vg/gf)
Carrots, Roasted Parsnips, Roast Potatoes, Sprouts, Red
Cabbage , Apple , Stuffing & Gravy

Butternut Squash, Lentil & Almond Wellington (ve)
Carrots, Roasted Parsnips, Roast Potatoes, Sprouts, Red
Cabbage, Apple & Gravy

Braised Beef (df/gf)
Mustard Mash, Rosemary Carrots , Smoked Bacon &
Mushrooms & a Rich Guinness Gravy

Salmon Fillet (vg/gf/*df)
Crushed New Potatoes, Courgette Ribbons & a King Prawn
Shallot Cream



Dessert

Christmas pudding & Brandy Custard (*gf/vg)

Mulled Berry Pavlova (*df/*ve/vg)

Cherry & Almond Gateaux (gf/df)
with Pouring Cream

Baileys Chocolate, Caramel Tart
With Pouring Cream

Cheeseboard (*gf)
with 3 Cheeses, Crackers, Chutney & Grapes

Complimentary Mince Pie
with a Tea or Coffee

*gf) can be gluten free (*ve) can be vegan (*vg) can be vegetarian (gf) gluten free
(*df) can be diary free (ve) vegan (vg) vegetarian (df) diary free