



FESTIVE PARTY MENU



THREE COURSES £29.95

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



STARTERS



CREAMY PARSNIP, APPLE & THYME SOUP

Served with ciabatta wedges **VG NGO**

BOX BAKED CAMEMBERT

Candied walnuts and cranberries, with breads for dipping **VG NGO**

SHREDDED HAM HOCK

Crispy cauliflower, lemon & pepper croutons with a ranch dressing **NGO**

GOATS' CHEESE & HERB CROQUETTES

In a red pepper crumble **V NGO**

HOT SMOKED SALMON, SMOKED GARLIC & CHIVE FISHCAKE

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



MAINS



ROASTED BREAST OF TURKEY

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

FESTIVE BURGER

Topped with streaky bacon, melted brie and a cranberry sauce in a brioche bun, finished with a pig in blanket and served with seasoned chips **NGO**

10^{oz} DRY-AGED SIRLOIN STEAK

Served medium, with beer battered onion rings, thyme & shallot Parmentier potatoes, grilled asparagus and a Bordelaise sauce **NGO**
(+£5 PER PERSON)

WHOLE BAKED SEABASS

Caper beurre blanc, sauteed sprouts, chorizo & confit garlic, oven roasted new potatoes **NGI**

WILD MUSHROOM & SPINACH ROULADE

Roasted new potatoes, tomato & roasted pepper sauce and winter greens **VG**



DESSERTS



TRADITIONAL CHRISTMAS PUDDING

With a vanilla, rum & date compote and a brandy sauce **V**

BISCOTTI & DARK CHOCOLATE BROWNIE

Marshfield Dairy vanilla ice-cream **V NGI**

HONEY, APPLE & WHISKY CRUMBLE

Toasted oats and a toffee cream **V NGI**

RASPBERRY MOUSSE

Blood orange curd, honeycomb & berry meringues **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 £17.95 THREE COURSES £22.95
Available Monday - Thursday Lunchtimes



STARTERS



COUNTRY VEGETABLE SOUP

With ciabatta wedges and butter **VG NGO**

CHICKEN LIVER & THYME PÂTÉ

Red currant jelly glaze, French toast and a festive chutney **NGO**

CRANBERRY & HAM NACHOS

With garlic mayo, smoked cheddar and green chillies **NGI**

FRIED PANKO BRIE WEDGES

With a spiced cranberry sauce **VG NGI**

CRISPY SALT & PEPPER CALAMARI

On a green bean olive and salad



MAINS



ROASTED BREAST OF TURKEY

Pigs in blankets, roast potatoes, sage & onion stuffing and all the trimmings

NGO

OVEN BAKED COD FILLET

With a creamy grain mustard and white wine sauce, sauteed potatoes and buttered greens **NGO**

8OZ "FLAT-IRON" STEAK

Served medium/rare with a roasted mushroom, garlic & rosemary tomato, onion rings and seasoned chips **NGO**
(+£3 PER PERSON)

BLUE CHEESE & GARLIC

MUSHROOM RISOTTO

Crispy fried onions, garlic bread **V VGO NGI**

SMOKED CHEDDAR & BACON BURGER

Tomato relish, ranch dressing and seasoned chips



DESSERTS



TRADITIONAL CHRISTMAS PUDDING

Brandy custard, mulled berries **V**

STICKY TOFFEE PUDDING

Served with Marshfield vanilla ice-cream

V NGI

BERRY & VANILLA CHEESECAKE

Marshfield vanilla ice cream **V NGO**

HOT CHOCOLATE FUDGE CAKE

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

MARSHFIELD DAIRY MIXED ICE-CREAM

A selection of mixed ice-creams, wafer and sauce **V NGO**

HOW TO BOOK

- Call us, email us or visit our website to check availability for your booking. Our Festive Menus are available from Monday 22nd 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.