

# FESTIVE MENU

**3 course @ £58 pp & 2 course @ £48 pp**

“Select one dish per course, and toast the occasion with a complimentary glass of house wine.”

## STARTERS

### CREAMY CHESTNUT & MUSHROOM SOUP

Served with garlic-parmesan crostini.

### DUCK SPRING ROLL

With hoisin dipping sauce.

### GREEK GARDEN SALAD

(Add prawn or chicken – extra charge)

### KOREAN CHICKEN WINGS

Crispy wings with Korean-style glaze.

## MAINS

### ROASTED TURKEY ROLL

Served with Yorkshire pudding, braised red cabbage, glazed carrots, Brussels sprouts, young potatoes, sage stuffing, and roast gravy.

### WILD MUSHROOM, SPINACH, CHESTNUT & BRIE WELLINGTON

With braised red cabbage, glazed carrots, Brussels sprouts, young potatoes, sage stuffing, and roast gravy. (V)

### SPINACH & RICOTTA RAVIOLI

Tossed in a creamy Alfredo sauce. (V)

### PAN-SEARED SCOTTISH SALMON

Served with Yorkshire pudding, braised red cabbage, glazed carrots, Brussels sprouts, young potatoes, sage stuffing, roast gravy, and Béarnaise sauce.

## DESSERTS

### CHRISTMAS PUDDING

Served with warm brandy sauce.

### MINCE PIE

With vanilla ice cream.

### CHOCOLATE FUDGE CAKE

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

### SEASONAL FRUIT SALAD

Served with sorbet.

Menu may contain traces of nuts. Please speak to member of staff if you have a food allergy or intolerance. Our prices include VATA service charge of 12.5% will be added to the bill.

**Available only on December 24<sup>th</sup>, 25<sup>th</sup>, 26<sup>th</sup> & 31<sup>st</sup>**

