



# Festive MENU

Main only £17 / 2 course £25 / 3 course £33

## STARTERS

### Spiced Parsnip Soup (VE\*/GF\*)

*Mini bhaji, curry oil*

### Jumbo Prawn & Avocado Salad (GF\*)

*Bloody Mary sauce, celery shoots*

### Ham Hock & Parsley Terrine

*Piccalilli, sourdough toast*

### Hot Honey Baked Feta (V)

*Sesame & pistachio crumb, fig jam*

## MAINS

### Traditional Roast Turkey (GF\*)

*All the trimmings, gravy & bread sauce*

### Braised Feather Blade of Beef (GF)

*Bourguignon sauce, parsnip chips*

### Herb Crusted Salmon Fillet (GF\*)

*Confit tomatoes, lemon & dill sauce*

### Cranberry, Pumpkin & Chestnut Roast (VE)

*Mushroom purée, black garlic jus*

*Table sharing roast potatoes & parsnips, braised red cabbage & green vegetable medley*

## DESSERTS

### Traditional Christmas Pudding (GF\*)

*Brandy sauce & clementines*

### Lemon & Raspberry Cheesecake

*Lemon sorbet & raspberry compote*

### Dark Chocolate Orange Tart (VE\*)

*Grand Marnier syrup & crème fraiche*

### Welsh Cheese Trio (GF\*)

*Celery, grapes & crackers*



### Mini Mince Pies

*Complimentary*

