



# Christmas 2022 Festive Menu

£34.00 per head - 2 courses £25.00 (lunchtime only)

Add an arrival Glass of Prosecco for all guests £5\*\*

Nibbles £4.50 per person

*Crackling & Apple Sauce/Xmas Spiced Nuts/Pomegranate Houmous & Flat Bread*

## Starters

**Wild Mushroom Soup** with Cropwell Bishop Stilton and a Duxelles of Porcini and Truffle

**Chicken and Smoked Bacon Pate** with Grapes in Rosemary Balsamic and Pistachio Praline

**Prawn Cocktail** in Moroccan Marie Rose with Tomato Salsa and Wholemeal Bread

**Halloumi Kebab** with Roasted Peppers and a Cranberry and Chilli Jam

## Mains

### *Christmas Roast*

**Choose Butter Basted Turkey Breast, Local Wagyu Topside of Beef, Fish Pie (Cod and Smoked Haddock)**

**or Vegan Shepherds Pie** (served with vegan sides on request)

### **served with**

*Wagyu Fat Roast Potatoes, Maple and Thyme Parsnips, Bacon and Hazel Brussels, Buttered Carrots and Peas, Swede Puree, Vintage Cauli Cheese and Yorkie*

## Desserts

**Aged Christmas Pudding** with Brandy Butter Custard

**Christmas Cheesecake** with Clementine and Mango. Spiced Honeycomb

**Half Baked Chocolate Brownie** with Cherry Ice Cream and Toblerone Caramel

**Santa's Dick** Our now Famous take on a Classic with Spiced Apples instead of Currents. Served with Vanilla Bean Custard

**Cheeseboard** £3.50 supplement to replace a dessert or £8.95 as extra course

\*\* Free for all bookings confirmed before November 14th