



FESTIVE FAYRE[▽]



2 COURSE
16.99

AVAILABLE FROM
9 NOVEMBER 2021 TO 1 JANUARY 2022
PRE-BOOKING REQUIRED

3 COURSE
19.99

STARTERS



KING PRAWN COCKTAIL[†]

King prawns coated in seafood sauce with lettuce and tomato served with toasted sourdough

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup and festive spices with white bloomer bread and butter. Vegan option available (VE)



SEA BASS RISOTTO[†] ♦

Pea, mint and courgette risotto topped with sea bass fillets and parsley oil

80Z[®] SIRLOIN STEAK ♦

Cooked to your liking with chips, onion rings[°], roasted vine tomatoes and rocket. With your choice of Creamy Peppercorn & Brandy sauce, Merlot & Beef Dripping Gravy or Garlic & Mushroom sauce

MUSHROOM WELLINGTON (V)

Mushrooms, spinach and blue cheese in puff pastry with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy

FESTIVE BURGER


Beef burger topped with Croxton Manor Brie[®], smoked streaky bacon, tomato, lettuce, red onion, cranberry sauce and mayonnaise in a toasted bun with rosemary sea salted skin-on fries, onion rings[°] and a BBQ cranberry dip

STILTON[®] & PEPPERCORN MUSHROOMS (V)

Garlic ciabatta topped with sautéed mushrooms in a peppercorn sauce, crumbled Stilton and salad leaves

CHICKEN LIVER & HERB PÂTÉ

A chicken liver pâté with cream and herbs with mixed leaves, caramelised red onion chutney and toast



MAINS

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS


Hand-carved turkey with sausage meat stuffing, a pig in blanket, a Yorkshire pudding, roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and rich gravy

FESTIVE PIE


Turkey, pork, cranberry and chestnut stuffing in shortcrust pastry with a puff pastry lid with buttered mash or chips, Tenderstem[®] broccoli and rich gravy

BEETROOT, BUTTERNUT SQUASH & CRANBERRY WELLINGTON (VE)

Beetroot, butternut squash and cranberry in puff pastry with roast potatoes, Brussels sprouts, carrots, Tenderstem[®] broccoli and gravy



DESSERTS



CHRISTMAS PUDDING ♦ (V)

With brandy sauce

FESTIVE CRUMBLE (V)

Bramley apple and mincemeat crumble with custard

MILLIONAIRE'S CHOCOLATE BROWNIE (V)

Warm Belgium chocolate brownie topped with caramel and chocolate with clotted cream ice cream

CHOCOLATE & CHERRY TORTE ♦ (VE)

A rich chocolate and kirsch cherry torte with vegan ice cream

WARM CHOCOLATE FUDGE CAKE (V)

With clotted cream ice cream

SHIMMERING BERRY CHEESECAKE (V)

Vanilla and shimmering berry cheesecake topped with clotted cream ice cream

TO FINISH

CHEESE & BISCUITS (V)

Stilton[®], Croxton Manor Brie[®] and Cheddar with grapes, caramelised red onion chutney and a selection of biscuits



CHRISTMAS
MEANS MORE THIS YEAR

