

# FESTIVE MENU

2-COURSES £24.95 | 3-COURSES £28.95

AVAILABLE 29TH NOVEMBER - 31ST DECEMBER 2024

## STARTERS

### TOMATO & ROASTED RED PEPPER SOUP (VE, GF)

Served with warm crusty bread & butter

### KOREAN FRIED CAULIFLOWER (VE, GF)

With a Gochujang and soy glaze

### CHICKEN LIVER PARFAIT

Plum Chutney, Toasted Sourdough

### HUDSON NACHOS (V)

Crisp tortillas with salsa, jalapenos, sour cream, guacamole and melted mozzarella

### TRADITIONAL PRAWN COCKTAIL (GF)

Iceberg lettuce, Marie Rose Sauce, Brown Bread, Butter

## MAINS

### ROAST TURKEY BREAST

Apricot & chestnut stuffing, creamed mash, roast potatoes, pigs in blankets, yorkshire pudding, roasted winter root vegetables

### FEATHERBLADE OF BEEF

Bourguignon sauce, creamed mash, roast potatoes, yorkshire pudding, roasted winter root vegetables

### NUT ROAST (VE)

Apricot Stuffing, Mash, Roast Potatoes, Roasted Winter Root Vegetables

### FILLET OF SALMON (GF)

Crushed new potatoes, lemon caper sauce, samphire

### BEER BATTERED COD

Chips, mushy peas and tartare sauce

### CLASSIC BURGER

6oz patty with American cheese, ketchup, yellow mustard and dill pickle

### THE VEGAN BURGER (VE)

Chargrilled veggie burger, vegan melted cheddar, avocado, tomato and garlic aioli

### FESTIVE BURGER

Breaded chicken breast, brie, cranberry sauce, pig in blanket, rustic fries, jug of gravy

### CAESER SALAD

Baby gem, croutons, bacon, anchovies, fresh parmesan

### TORN MOZZARELLA & VINE TOMATO SALAD

Fresh basil pesto dressing

## DESSERTS

### MIXED BERRY ETON MESS (V, GF)

Smashed meringue, vanilla cream

### BAKED LEMON TART (V)

Crushed meringue

### RASPBERRY AND AMARETTO BRULEE (V, GF)

CARAMEL & CHOCOLATE TART (VE, GF)  
vanilla mascarpone, blueberries

### TRADITIONAL CHRISTMAS PUDDING (V)

Brandy sauce