

### FESTIVE MENU

Available Monday-Saturday, 1st December-23rd December, by pre-booking only.

1 Course • £14.00 2 Course • £21.00 3 Course • £26.00

BREAD AND

CAST

ROCK

**X** 

\*



# FESTIVE MENU



#### **STARTERS**

#### CURRIED PARSNIP AND APPLE SOUP (v, ve, gf)

with crusty bread and butter

## CHICKEN, BACON AND CHESTNUT TERRINE

on toasted ciabatta with tomato and basil jam and cornichons

#### DEEP-FRIED WEDGES OF BRIE (v)

with a Cumberland reduction and fresh leaf salad

#### ROASTED TOMATO AND GRILLED COURGETTE BRUSCHETTA (ve)

with vegan pesto and toasted pine nuts

#### DESSERTS

#### TRADITIONAL CHRISTMAS PUDDING (v)

with Courvoisier Chantilly cream

#### HOMEMADE TIRAMISU (v)

classic Italian dessert with Amaretto, cream and coffee

VEGAN CHOCOLATE BROWNIE (ve) with vegan ice cream

#### CHEESEBOARD (v) + £4

a selection of cheeses and accompaniments

ve = vegan
v = vegetarian
gf = gluten free
\* = dietary alternatives are available

#### All allergen information is available upon request



#### MAINS

#### ROAST TURKEY ROULADE

with carrots, fine beans, Brussels sprouts, stuffing, roast potatoes, pig in a blanket, Yorkshire pudding and red cabbage with a white wine gravy

#### ROAST TOPSIDE OF BEEF

with carrots, fine beans, Brussels sprouts, stuffing, roast potatoes, Yorkshire pudding and red cabbage with a rich beef gravy

#### VEGAN SEITAN ROAST (ve)

with carrots, fine beans, Brussels sprouts, stuffing, roast potatoes, vegan Yorkshire pudding and red cabbage with a homemade vegan gravy

#### PAN-FRIED SALMON (gf)

in a lemon and caper butter sauce. Julienne vegetables, with a potato and celeriac rosti



### **PRE-**BOOKING FORM

Please note

A deposit of £10 per person is required to secure your booking, this must be paid in full upon making your reservation and is non-refundable. The remaining amount may be paid on the day of your meal.

Party name	
Tel. no	
Today's date	
Date of booking	
Time of booking	
Number in party	
Deposit amount	£10
Deposit paid	
Signed (management)	
Remaining amount	
Remaining paid	
Signed (management)	
Please contact us to discuss any special requirements. Full allergen information is	Additional comments:
available on request.	Required amount paid and booking confirmed:

	CURRIED PARSNIP AND APPLE SOUP	CHICKEN, BACON AND CHESTNUT TERRINE	DEEP-FRIED WEDGES OF BRIE	ROASTED TOMATO + GRILLED COURGETTE BRUSCHETTA	ROAST TURKEY ROULADE	ROAST TOPSIDE OF BEEF	VEGAN SEITAN ROAST	PAN-FRIED SALMON	TRADITIONAL CHRISTMAS PUDDING	TIRAMISU	VEGAN CHOCOLATE BROWNIE	CHEESEBOARD +E4	PLEASE SPECIFY IF GF, V OR VE
NAME	SC SC	<u>ن</u> ې	Ğ	20	RC	R	ΛE	Δ	PLC	Ë	۲.	Ċ	PL
													╞
													╞
													F
	_												┝
													┝
													┢
													F
													┝
													╞