

### FESTIVE MENU

2 Course • £26.50

3 Course • £30.00





# FESTIVE MENU



#### **STARTERS**

### BRUSSELS SPROUTS & CHESTNUT SOUP (v\*)

with truffle oil and crispy smoked bacon shards and bread and butter (please ask us for our vegan soup option)

### SMOKED MACKEREL PÂTÉ (gf\*)

with horseradish and beetroot cream and sourdough

## BAKED HEART OF ARTICHOKES (v\*, ve\*)

with tomato and chilli sauce, fresh parmesan and focaccia

#### **PARMA HAM & FIG TART**

with rocket and a balsamic glaze

#### HAM HOCK TERRINE (gf\*)

with sourdough and plum and apple chutney

#### **DESSERTS**

### TRADITIONAL CHRISTMAS PUDDING (ve)

with cream or custard

### PANETTONE BREAD & BUTTER PUDDING

with cream or custard

#### STICKY TOFFEE PUDDING (gf)

with cream or custard

#### HONEYCOMB ICE CREAM

with chocolate shards and ginger snap crumb

SORBET OF THE DAY (v, ve\*)

#### CROPWELL BISHOP STILTON (gf\*)

with biscuits and plum and apple chutney

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

All allergen information is available upon request



#### MAINS

#### TURKEY ROULADE (gf\*)

with pigs in blankets, roast potatoes, seasonal vegetables, parsnip crisps and gravy

#### **VENISON BOURGUIGNON (gf)**

horseradish mash and seasonal vegetables

#### SALMON FILLET (gf)

with crushed new potatoes, green beans and lemon and dill cream sauce

#### CHICKEN TARRAGON (gf)

chicken breast in a creamy tarragon sauce with smoked bacon lardons and mushrooms served with crushed new potatoes and green beans

### PARSNIP, WALNUT & STILTON TART (v)

with mashed potatoes, seasonal vegetables and a rich red wine gravy

## BEETROOT, SWEET POTATO & LENTIL LOAF (ve, gf)

with roast potatoes, seasonal vegetables, parsnip crisps and a rich red wine gravy

# 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)	
8	
Please contact us to discuss any special requirements.	Additional comments:
Full allergen information is available on request.	

Required amount paid and booking confirmed:

NAME	PLEASE SPECIFY IF V, VE OR GF	BRUSSELS SPROUTS AND CHESTNUT SOUP	SMOKED MACKEREL PÂTÉ	BAKED HEART OF ARTICHOKES	PARMA HAM AND FIG TART	HAM HOCK TERRINE	TURKEY ROULADE	VENISON BOURGUIGNON	SALMON FILLET	CHICKEN TARRAGON	PARSNIP, WALNUT AND STILTON TART	BEETROOT, SWEET POTATO & LENTIL LÓAF	CHRISTMAS PUDDING	BREAD AND BUTTER PUDDING	STICKY TOFFEE PUDDING	HONEYCOMB ICE CREAM	SORBET OF THE DAY	CROPWELL BISHOP STILTON
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