

# FESTIVE PARTY

## Menu

2 OR 3 COURSE - £32/£35 PER PERSON

*Pre-order only*

*A range of drink offers are available,  
please speak to a member of the team for more details*

### STARTERS

Roasted tomato soup, rosemary sourdough croutons (vg)  
Crayfish cocktail, avocado, cherry tomato, Bloody Mary sauce  
Pressed ham & parsley terrine, roasted grape piccalilli  
Pumpkin, spinach & vegan feta cheese tart, toasted pecans (vg)

### MAINS

Butter roasted turkey, cranberry, sage & pork stuffing, pigs in blankets, maple carrots,  
roast sprouts, parsnip purée, goose fat roast potatoes  
Festive burger, roast turkey, pork stuffing, cranberry mayonnaise, bacon, brie, skin-on fries  
Sirloin steak, Ayrshire bacon & onion gravy, rosemary fries, watercress (*£5 supplement*)  
Roast cod & parsley sauce, Jerusalem artichoke, spinach  
Wild mushroom & leek pie, garlic mash, mulled red cabbage, kale pesto (vg)

### DESSERTS

Christmas pudding, brandy cream (v)  
Chocolate mousse, mulled cherries, honeycomb (vg)  
Vanilla & stem ginger cheesecake, mandarin marmalade toasted almonds (v)  
Plum & cinnamon pavlova, candied pistachio (v)

### TO FINISH

**(+£4.5 SUPPLEMENT)**

Tea or coffee and mini mince pies

Adults need around 2000 kcal a day.

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team for more information.