

# FESTIVE MENU

## Starters

### **Tomato & Roasted Red Pepper Soup (v)**

Topped with roasted red peppers and cream and served with a warm, freshly baked breadstick.

### **Chicken & Herb Liver Pâté§**

Served with brown toast and our favourite, festive fig chutney with date and orange.

### **Classic Prawn Cocktail**

With mixed salad and a freshly baked breadstick.

### **Breaded Garlic & Herb Mushrooms**

With BBQ§ and house slaw.

## Mains

### **Stuffed Turkey Breast**

Rolled and wrapped in smoked, streaky bacon, with a pork, bacon, maple and chestnut stuffing. Served with all the trimmings; roast potatoes, brussels sprouts, red cabbage, a crisp, hot Yorkshire pudding and gravy.

### **Festive Steak§**

8oz\* sirloin steak, topped with sliced, sautéed mushrooms and streaky bacon. Served with skinny cut fries, green beans and a mushroom and brandy sauce, for a seasonal twist on one of our most loved dishes.

### **Grilled Salmon Fillet\*\***

Topped with prawn and lobster sauce and served with buttered potatoes and green beans.

### **Woodland Mushroom Risotto§ (v)**

Topped with fresh cherry tomatoes and rocket and served with a warm, freshly baked breadstick.

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## Desserts

### **Christmas Brownie (v)**

A warm chocolate brownie served with Beechdean vanilla ice cream, caramel and chocolate sauces.

### **Baked Vanilla Cheesecake° (v)**

Topped with winter berries.

### **Individual Christmas Pudding§ (v)**

Served with a rich and decadent brandy sauce.

### **Profiteroles (v)**

Served with a drizzling of salted caramel and chocolate sauces and topped with a whip of cream.

(v) Vegetarian

§ May contain traces of alcohol.

° May contain fruit stones.

\* Any weights declared are based on an approximate weight of uncooked values.

\*\* Please be aware our fish dishes may contain small bones.