

# FESTIVE MENU

3 courses £32 | 2 courses £28

Add free-flow prosecco for an additional £20pp

## STARTERS

### **Prawn Cocktail**

King prawns, marie rose, baby gem (n)

### **Ham Hock & Duck Liver Terrine**

Crunchy brioche and cranberry jam

### **Creamy Squash Soup**

Herby sour cream, garlic, warm bread roll (v)

## MAINS

### **Turkey Breast**

Seasonal roasted vegetables, gravy

### **Soft Beef Cheek**

Mashed potatoes, caramelised shallot, rich jus

### **Baked Cauliflower**

Cheese, garlic breadcrumbs (v)

### **Pan Fried Seabass**

Cauliflower and bean rice, caramelised brussels, sprouts

## DESSERTS

### **Sticky Toffee Pudding**

Vanilla ice cream (v)

### **Christmas Pudding**

Caramel ice cream (v)

### **Mince Pie (v)**

Please inform your waiter of any allergy or dietary requirements when making your order. Prices include VAT at 20%. 10% discretionary charge will be added to your bill. Dishes may vary dependant on seasonal availability.