

# FESTIVE MENU

£30 THREE COURSES | £20 TWO COURSES

## STARTERS:

### BRISKET CROQUETTES

Rocket & basil pesto, Parmigiano-Reggiano

### PORCINI MUSHROOM & TRUFFLE SOUP [GFA] [V]

Parmesan toasted sourdough

### VEGETABLE FRITTI [GF] [VE]

Pepper, courgette, onion & oregano fritti, arrabbiata sauce

## MAINS:

### FREE RANGE 'ENGLISH ROSE' ROAST TURKEY [GFA]

Lemon & thyme stuffing, pigs in blankets, cranberry sauce, duck fat roasted potatoes, roasted carrots, broccoli

### SMOKED SALMON & DILL RISOTTO

Finished with a warm tartare sauce, free-range poached egg, deep fried capers

### BACON & BRIE BURGER [GFA]

Free-range, grass-fed British steak burger, brie, grilled streaky bacon, gem lettuce, tomato, dill pickle, cranberry sauce, brioche bun, house fries

### NO-BEEF MEATBALLS [VE]

No-Beef meatballs, arrabbiata sauce, garlic flatbread, green beans in rocket & basil pesto

## SIDES:

Served with main courses:

### ROASTED CARROTS [GF] [VE]

### BRUSSELS SPROUTS [GF] [VE]

Garlic & thyme olive oil

### DUCK FAT ROASTED POTATOES\* [GF]

\*Vegetarian/vegan option available upon request

## DESSERTS:

### BANANA & PASSIONFRUIT MESS [GF] [V]

Chantilly cream

### CHOCOLATE BROWNIE [GF] [V]

Chocolate sauce, vanilla ice cream

### STICKY TOFFEE PUDDING [VE]

Toffee sauce, salted caramel ice cream

