



## CHRISTMAS MENU 2021

2 courses £22 / 3 courses £27



### STARTERS

**Spiced Parsnip and Apple Soup (vg)** – sage and garlic bread

**Homemade Smoked Mackerel Pate** – Lime, dill and caper butter, julienne pickle, toasted flatbread

**Fire Kissed Shrimp Skewers** – Chargrilled and finished in our own hot sauce

**Stuffed Mushrooms (vg)** – vegan feta, roasted red peppers, baby spinach, panko breadcrumb

**Festive Mac and Cheese Balls** – Crispy Parsley, cranberry dip

### MAINS

**Turkey Breast** – Cornbread Stuffing, Rosemary and Garlic Roast Potato, Glazed Carrots and Parsnips, Shredded Sprouts, Pigs in Blankets, Cranberry sauce, Gravy

**14hr Slow Cooked Beef Brisket** – Horseradish Mash, Beer Braised Cabbage, Yorkshire Pudding, Onion Gravy

**Pan Fried Salmon Fillet** – Fresh Dill, Roasted New Potatoes, Shredded Sprouts, Balsamic Glazed Parsnips

**Tuscan Three Bean Pie (vg)** – Sweet Potato Mash, Beer Braised Cabbage, Gravy (vg)

**Chargrilled Cauliflower Steak (vg)** – Vegan Cheese and Herb Crust, Roast Potato, Beer Braised Cabbage, Shredded Sprouts

### DESSERTS

**Chocolate Fudge Brownie** – Hot Chocolate Sauce, choice of Crème Anglaise or Vanilla Ice Cream (v)

**Peach Cobbler** – Suzette Sauce, Choice of Crème Anglaise or Vanilla Ice Cream (v)

**Christmas Pudding** – Crème Anglaise (v)

**Vegan Chocolate Brownie** – Hot Chocolate Sauce, Salted Caramel Ice Cream (vg)

*Due to the continuing difficulties in the food industry all dishes are subject to change dependent on ingredient availability.*

*For Allergen info please contact the venue.*