



# FESTIVE

# Menu

## STARTERS

### **Smoked Salmon & Crab Parcel £11**

Sweet chilli sauce and dressed leaves

### **Artichoke & White Truffle Soup (VE) £8**

Toasted ciabatta

### **Rosemary & Garlic Breaded Brie £10**

Drizzled with honey and served with dressed leaves

### **Wild Boar & Plum Pâté £9**

Dressed leaves, onion jam and toasted ciabatta

## MAINS

### **Venison & Duck Pie £19**

Roasted potatoes, honey-roasted carrots & parsnips, sprouts and lashings of gravy

### **Roast Turkey £17**

Roasted potatoes, pigs in blankets, stuffing, honey-roasted carrots & parsnips, sprouts and lashings of gravy

### **Mediterranean Vegetable Tart (VE) £16**

Roasted potatoes, honey-roasted carrots & parsnips and sprouts

### **Pan-Fried Salmon £18**

Roasted potatoes, honey-roasted carrots & parsnips, sprouts and basil oil

### **Brie, Pancetta & Cranberry Macaroni Cheese £15**

A festive twist on the classic!

## DESSERTS

### **Christmas Pudding (VE option available) £8**

Brandy sauce or custard

### **Chocolate & Ginger Tart £9**

Vanilla ice cream

### **New York Cheesecake £9**

Raspberry coulis

### **Lemon Tart £9**

Pouring cream

