

Festive Fayre

2 COURSES

15.99

3 COURSES

17.99

AVAILABLE FROM 13TH NOVEMBER 2019 UNTIL 1ST JANUARY 2020^{*} – PRE-BOOKING REQUIRED



FESTIVE PIE

Full allergen information on the ingredients in the food we serve is available upon request – please speak to a member of the team.
(V) Vegetarian. (VE) Vegan. *Dishes may contain bones. *All stated weights are approximate and uncooked.

*Contains alcohol. Please advise the team of any dietary requirements when ordering. †Excluding Christmas Day and Boxing Day.

Starters

PRAWN COCKTAIL*

Prawns on a bed of lettuce, topped with Bloody Mary sauce and served with sliced brown bloomer bread and sauce

MAPLE FLAVOURED ROOT VEGETABLE SOUP (V)

Carrots, parsnips and onions caramelised in a sweet maple flavoured syrup, seasoned with festive spices.

Served with sliced white bloomer bread and butter

Vegan option available (VE)

STILTON® & PEPPERCORN MUSHROOMS (V)

Garlic ciabatta topped with sautéed mushrooms in a peppercorn sauce, finished with crumbled Stilton® and salad leaves

CHICKEN LIVER & HERB PÂTÉ

A chicken liver pâté with cream and herbs.

Served with dressed mixed leaves, caramelised red onion chutney and toast

Mains

TRADITIONAL CHRISTMAS DINNER WITH ALL THE TRIMMINGS

Hand-carved turkey served with sage and onion stuffing, pig in blanket, a Yorkshire pudding, roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy

SEA BASS RISOTTO*

A creamy risotto with wilted spinach and peas topped with sea bass fillets and parsley oil

6oz* SIRLOIN STEAK & BEARNAISE SAUCE*

Cooked to your liking with chips, peas, half a grilled tomato and onion rings

MUSHROOM WELLINGTON (V)

Puff pastry filled with mushrooms, spinach and blue cheese. Served with roast potatoes, carrots, honey-roasted parsnips, Brussels sprouts and gravy

FESTIVE BURGER

Beef burger topped with burger sauce, lettuce, tomato, red onion, Croxton Manor Brie®, smoked streaky bacon and cranberry sauce, served with fries

FESTIVE PIE

Tender turkey layered with cranberry sauce and a cranberry, chestnut and pork stuffing with gravy. Encased in shortcrust pastry with a puff pastry Christmas tree lid. With mashed potatoes, carrots, Brussels sprouts and gravy

BETROOT, BUTTERNUT SQUASH & CRANBERRY WELLINGTON (VE)

Puff pastry filled with beetroot, butternut squash and cranberry. Served with roast potatoes, Brussels sprouts, carrots, broccoli and gravy

Desserts

CHRISTMAS PUDDING* (V)

Served with brandy sauce

WARM CHOCOLATE FUDGE CAKE (V)

Served with vanilla flavour ice cream

FESTIVE CRUMBLE (V)

Kentish Bramley apple and mincemeat crumble with custard

SHIMMERING BERRY CHEESECAKE (V)

Vanilla cheesecake topped with shimmering berries, served with vanilla flavour ice cream

CHOCOLATE & CHERRY TORTE* (VE)

A rich chocolate and kirsch cherry torte, served with vegan ice cream

To Finish

CHEESE & BISCUITS (V) 4.00 EXTRA

A selection of Stilton®, Croxton Manor Brie® and Cheddar, served with grapes, caramelised red onion chutney and a selection of biscuits