



# FESTIVE MENU

## STARTER

**Fried Brie**, Cranberry Sauce & Dressed Leaves

**Duck Liver Parfait**, Croutes & Caramelised Onion

**Prawn Cocktail**, Bloody Mary Sauce, Apple, Gem Lettuce

**Truffle & Mushroom Soup**, Crusty Bread

## MAIN COURSE

**Slow Roasted Turkey Breast**  
**Red Wine & Rosemary Beef Rump**  
**Beetroot & Spinach Wellington**

All Served with Roast Potatoes, Roasted Root Vegetables, Cranberry Cabbage, Stuffing, Pigs in Blankets,\* Chestnut Charred Sprouts & Gravy

**Fillet of Hake**, Nduja New Potatoes, Spinach, Prawn & Almond Butter

**8oz Rump Steak**, Confit Tomato, Field Mushroom, Chunky Chips & Bone Marrow Butter

## DESSERT

**Black Cherry Trifle**, Custard & Cream Chocolate

**Yule Log**, Vanilla Ice Cream

**Winter Berries**, Baileys & White Chocolate Cheesecake

**Cranberry Wensleydale**, Biscuits, Chutney, Grapes

£ 25 P P