

Festive Menu Booking Form

FESTIVE MENU

- * Chicken Liver, Clementine and Cranberry Pate with toasted brioche
- * Mezzc - Moroccan Falafels, Harissa Hummus, Courgette Kofta and Pitta Bread (V+)
- *Handmade Black Pudding with Pan-fried Scallops with Pea Puree and Truffle Oil (£1.50 supplement)
- *Yorkshire Blue and Walnut stuffed Mushroom on a Potato Rosti with a Port and Cranberry sauce (GF)

- *Traditional Roast Turkey with chestnut and cranberry stuffing , chestnut smoked bacon wrapped chipolatas, goose fat roast potatoes, carrot and swede mash, honey roast parsnips, braised sprouts and turkey gravy
- *Pork Hock in an apple cider sauce with black pudding mash and herb infused peas and leeks
- *Butternut Squash, Red Onion and Cranberry Tagine with couscous or baby roast potatoes (V+, GF)
- *Haddock, Prawn and Chorizo Stew with baby potatoes and fennel (GF)

- *Traditional Christmas Pudding with brandy cream
- *Grand Marnier Bread and Butter Pudding with boozy cream
- *Sherry Trifle with Raspberries and Almonds
- *Chocolate Truffle Torte with vanilla cream and cherry compote
- *Raspberry Frangipane Tart with vanilla ice cream (V+, GF)
- *Selection of Cheeses with crackers

Coffee and mints

2 Courses £17.95 3 Courses £21.50

V+ Vegan GF Gluten Free

Please let us know if you have food allergies, some dishes can be adapted to suit

Name	
Contact Number	
Date and Time	
Number in Party	
Special Requirements	

Name	Pate	Mezzc	Mushrooms	Black Pudding	Turkey	Pork Hock	Butternut Tagine	Seafood Stew	Christmas Pud	Bread and Butter	Trifle	Chocolate Truffle	Frangipane	Cheeseboard

Deposit Paid	£
--------------	---