

# FESTIVE

## MENU

- \* Chicken Liver, Clementine and Cranberry Pate with toasted brioche
- \* Mezze - 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