



## **Festive Menu**

Friday 30 November to Saturday 21 December

£28.95 pp for 3 courses

### **Starters**

Lightly Spiced Parsnip Soup with Warm Sourdough Bread

~

Potted Duck Liver Parfait with Cranberry, Red Onion & Physalis Chutney & Sourdough Shavings

~

Smoked Mackerel Scotch Egg with Homemade Tartare Sauce

~

Roasted Candy Beetroot, Goats Cheese, Orange Segments & Micro Cress Salad with a Sweet Balsamic Glaze

### **Mains**

Roast Turkey with all the Trimmings

~

Pan Seared Seabass Fillet with Butternut Squash Puree, Lyonnaise New Potatoes, Seasonal Veg

& a Burnt Butter & Caper Sauce

~

Lamb Shank braised in Red Wine on a bed of Champ Mash, with Roasted Garlic, Seasonal Veg &

a Rosemary, Red Pepper & Olive Gravy

~

Roasted Garlic & Butternut Squash Risotto with Toasted Pumpkin Seeds, Cropwell Bishop Stilton &

finished with Crème Fraiche (GF) (V)

### **Desserts**

Christmas Pudding with Brandy Butter & Cream

~

Winter Fruit Crumble with Homemade Crème Anglaise

~

Lemon & Elderflower Tart with Blackberry Ice Cream

~

Today's selection of Ice Cream & Sorbets

**Pre-order is essential, a £10.00 pp non-refundable deposit is required to confirm the booking.**

**Please see our Festive Menu Terms & Conditions for further info**