



Festive
MENU

3 COURSE £20.49
2 COURSE £17.49

BOOK TODAY



EMBER INNS

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. The information available is, to the best of our knowledge, correct. However, it is subject to change between the time of advance booking and the time of dining. Please refer to our allergen information at the time of your visit to check for changes. V = made with vegetarian ingredients, V_e = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. * = this dish contains alcohol. #Weights stated are approximate uncooked weights. Fish dishes may contain small bones. All items are subject to availability. Adults need around 2000 kcal a day.

Festive MENU

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AVAILABLE FROM 15TH NOVEMBER

STARTERS

Crispy Chicken Wings

Salt & pepper chicken wings served with Roquito hot honey.

Spiced Parsnip & Sweet Potato Soup *v*

Served with ciabatta.

— Vegan option available —

King Prawn Cocktail

Succulent prawns in a rich Marie Rose sauce, served on crisp lettuce with wholemeal bloomer bread.

Beer-Battered Mushrooms* *v*

Crispy coated button mushrooms, served with blue cheese dressing dip.

Chicken Liver, Cranberry, Orange & Port Parfait*

Smooth chicken liver pâté served with perfectly toasted ciabatta bread and chutney.

Crispy Coated Cheese Fries *v*

Served with Roquito hot honey.

MAINS

Our Festive Burger

Chargrilled beef burger topped with blue cheese dressing, bacon and red onion chutney, served with burger sauce and seasoned chips.

Add an extra beef burger +1.50

Spinach & Mushroom Wellington* *ve*

Served with baby glazed potatoes, a side of vegetables, Brussels sprouts and a jug of gravy.

Turkey Dinner Pie

Turkey dinner pie, served with mashed potato, steamed greens, carrots and a jug of gravy.

Grilled Seabass Fillets*

Served with potato gratin, asparagus, steamed greens and Champagne thermidor sauce.

Turkey Dinner with all the Trimmings

Served with roast potatoes, a stuffing ball, pigs in blankets, roasted carrots and parsnips, Brussels sprouts, red cabbage, steamed greens, cranberry sauce and a jug of gravy.

8oz Rump Steak*[#]

Mature 8oz tender rump steak chargrilled to your liking. Served with seasoned chips, grilled tomato, flat mushroom, garden peas and crispy onion rings.

Add Another 8oz Rump Steak for 4.00

ADD A SAUCE TO YOUR STEAK

Béarnaise* / Peppercorn* / Beef dripping gravy

DESSERTS

Salted Caramel Profiteroles *v*

Served with cream and toffee sauce, topped with festive sprinkles.

Belgian Chocolate Brownie *v*

A rich chocolate brownie, served warm and topped with vanilla pod ice cream and Belgian chocolate sauce, festive sprinkles and a Cadbury® Flake.

Apple & Blackberry Crumble *v*

Served with custard.

— Vegan option available —

Classic Christmas Pudding *v*

Served with your choice of vanilla ice cream, homemade brandy sauce or custard.

KIDS MENU AVAILABLE - ASK OUR TEAM FOR DETAILS

2 COURSE £7.99 / 3 COURSE £9.99