

# FESTIVE MENU

2 COURSES £13.49 3 COURSES £15.99

Available from 25th November to 24th December 2019

## STARTERS

### SOUP OF THE DAY (V)

Served with ciabatta bread and butter  
Vegan option available (VE)

### KING PRAWN COCKTAIL

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

### DUCK LIVER AND PORT PARFAIT\*

Perfectly toasted ciabatta bread served  
with Ember Inns' moreish Pale  
Ale chutney

### PARSLEY-BREADED MUSHROOMS (V)

Crispy coated button mushrooms, served with  
cool sour cream dip

## MAIN COURSES

### HAND-CARVED ROAST TURKEY WITH FESTIVE TRIMMINGS

Served with seasonal vegetables, Yorkshire  
pudding, sage and onion stuffing, cranberry  
sauce, roast potatoes and a rich gravy

### GRILLED SEA BASS FILLETS\*

Two grilled sea bass fillets, served with glazed  
baby potatoes, a wedge of broccoli and beurre  
blanc sauce

### 80Z<sup>®</sup> RUMP STEAK

Served with a grilled flat mushroom, a half  
grilled tomato, garden peas, battered onion rings  
and seasoned chips

### FESTIVE GOURMET BURGER

Chargrilled beef burger in a toasted brioche bun  
topped with Camembert, bacon and cranberry  
sauce, served with a Cumberland pig in blanket  
and seasoned chips

### SWEET POTATO AND APRICOT CHUTNEY TART (VE)

Served with seasonal vegetables  
and glazed baby potatoes

### CHRISTMAS TURKEY DINNER PIE

Encased in sage & onion pastry with a puff  
pastry lid, served with mashed potato, seasonal  
vegetables and a rich gravy

#### ADD A SAUCE TO YOUR STEAK:

Peppercorn Sauce\*, beef dripping gravy or Béarnaise sauce\*

ADD 4 CUMBERLAND PIGS IN BLANKETS  
FOR £1.99 TO ANY FESTIVE MAIN

## DESSERTS

### CHRISTMAS PUDDING\* (V)

Served with brandy sauce or with custard or  
whipped cream if you'd prefer

### SALTED CARAMEL BILLIONAIRE'S GOLD BAR (VE)

Served with strawberry sauce

### GLAZED LEMON TART (V)

Served with whipped cream and raspberry compote

### SALTED CARAMEL PROFITEROLES (V)\*

Served with Baileys® whipped cream and  
chocolate sauce

CHILDREN'S MENU AVAILABLE - ASK OUR TEAM FOR DETAILS  
2 COURSES £6.99 3 COURSES £8.99

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. 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. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. \*This dish contains alcohol. ^Weights stated are approximate uncooked weights. Our fish has been carefully filleted, however some small bones may remain. All items are subject to availability.

