

Celebration Menu | 3 COURSES £19.95

Available on Boxing Day, New Year's Eve and New Year's Day

STARTERS

Soup of the Day **v**

Served with ciabatta bread and butter

Peppered Mushrooms*

Baked flat mushrooms in creamy peppercorn sauce served on toasted ciabatta bread

Melon & Champagne Sorbet* **v**

Slices of sweet orange melon, passion fruit coulis and chilled with Champagne sorbet

King Prawn & Smoked Salmon Salad

Crisp lettuce & cucumber salad with Marie Rose sauce, served with wholemeal bread and butter

MAIN COURSES

Hand-carved Turkey with Chestnut, Pancetta & Cranberry Stuffing

With Yorkshire pudding, seasonal vegetables, red cabbage, honey roasted parsnips, all the festive trimmings, a rich gravy and duck fat roasted potatoes

8oz Rump Steak*

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

Grilled Sea Bream*

Served with a Prosecco lemon butter sauce, seasonal vegetables and parsley glazed baby potatoes

Baked Vegetable Tarte Tatin **VE**

Served with seasonal vegetables & parsley glazed baby potatoes

Our Festive Gourmet Burger

Chargrilled chicken breast in a toasted brioche bun topped with Camembert, bacon and cranberry sauce served with a pig in blanket and seasoned chips

PUDDINGS

Christmas Pudding* **v**

Served with brandy sauce

(or with custard or freshly whipped cream if you'd prefer)

Christmas Gold Chocolate Bar **v**

Served with Belgian chocolate and rich caramel sauces, white chocolate & raspberry shard and fresh cream

Cheese Platter

Cropwell Bishop Stilton and Taw valley Cheddar Cheese, served with grapes, celery, Ember ale chutney and savoury biscuits

Glazed Lemon Tart **v**

Served with raspberry compote and fresh cream

CHILDREN £9.95 3 COURSES

Prices include VAT at the current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available, upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you. Full allergen information for food and drink is available upon request. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. **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.

