

# Christmas Menu

2 courses for £20.50 or 3 courses for £24.50

A £5 deposit is required per person to confirm the booking which will be redeemed from your final bill on the day. All pre orders are needed one week before your booking date

## STARTERS

### RIVERSIDE PRAWN COCKTAIL (GF)

Prawns, avocado and roast pepper covered with Marie Rose sauce, served with brown bread & butter and lemon

### FETA, BEETROOT & RED ONION PUFF

Warm Feta cheese (vegan) beetroot & red onion marmalade in a puff pastry case, seasonal leaves, cherry tomato & chive salsa

### HAM HOCK TERRINE

Ham hock terrine, toasted brioche and caramelised satsuma & fruit chutney

## MAINS

### TRADITIONAL ROAST TURKEY (GF)

Accompanied with sprouts, crushed swede & carrot, pigs in blankets, stuffing, roast potatoes, honey glazed parsnips & gravy

### PAN FRIED SEA BASS (GF)

Served on crushed dill buttered new potatoes, tomato, basil & lemon dressing

### BRAISED BEEF FEATHER BLADE (GF)

Slow braised beef feather blade, parsnip & potato mash, cranberry & orange gravy

### MUSHROOM & ARTICHOKE RISOTTO (GF / VE option available)

Mixed mushroom & artichoke risotto, onion and garden peas finished with parmesan cheese

### FESTIVE TURKEY BURGER

Bread turkey breast burger in a pretzel bun, topped with cranberry sauce and melted brie and onion rings, accompanied with chips, salad and mayonnaise

## DESSERTS

### CHOCOLATE PROFITEROLES

With whipped cream and warm caramel & chocolate sauce

### CLASSIC CHRISTMAS PUDDING

Served warm with a rich creamy brandy sauce

### TRILLIONAIRE TART (GF/ VE)

Served with cream

### MINCEMEAT & APPLE CRUMBLE

Apple, mincemeat & cinnamon crumble with warm custard

Before placing your food order, please inform us if you have a food allergy or any dietary requirements. We can cater for vegan (VE), vegetarian (V) and gluten free (GF) diets. Our products may contain wheat, egg, dairy, soy or fish allergen. In addition, our products may have been processed in facilities that process nuts and peanuts.