

# 3 Course Set Menu

38.95 PER PERSON

## Starters

*Celebrate with every bite*

### PARSNIP & SWEET POTATO SOUP (VE) (NGO)

*Served with ciabatta, coriander oil and parsnip crisps.*

### CHICKEN LIVER & BRANDY PÂTÉ (NGO)

*Red onion chutney, toasted flatbread.*

### PRAWN & CRAYFISH TOAST

*North Atlantic prawns and crayfish tails, dill mayo and smoked salmon, served on a toasted brioche.*

### MUSHROOM & TRUFFLE ARANCINI (V)

*Drizzled with pesto and herb oil.*

## Mains

*Festive flavours*

All mains are served with honey roast carrots & parsnips, festive spiced braised red cabbage, and miso glazed sprouts. Excluding the Festive Symplicity Burger.

### SLOW COOKED BEEF (NGO)

*British beef served with Dauphinoise potatoes, a pig in blanket, sage & onion stuffing and a rich red wine sauce.*

### ROAST TURKEY

*Served with Dauphinoise potatoes, sage & onion stuffing, a pig in blanket and rich gravy.*

### TURKEY & SMOKED HAM HOCK CHRISTMAS PIE

*Served with creamy mashed potatoes and rich gravy. Topped with sage & onion stuffing and a pig in blanket.*

**GO VEGAN** with Symplicity 'Beef' & Onion Pie and gastro chips **(VE)**

### FILLET OF SEA BASS

*With crispy pan-fried gnocchi, spinach, n'duja butter, lobster sauce and samphire.*

### FESTIVE SYMPPLICITY BURGER (VE)

*Meat free 'beef' patty, cranberry jam, vegan cheese, sage & onion stuffing, gem lettuce, not 'pig' in blanket and gravy. Served with fries.*

## Desserts

*Something sweet*

### YULE LOG BROWNIE (V)

*Whipped spiced mascarpone.*

### ETON MESS CHEESECAKE (V)

*Raspberry coulis.*

### CHEESE BOARD (V)

*Brie, Cheddar and blue cheeses.*

### PROSECCO SORBET (VE) (NGO)