

THREE COURSE FESTIVE MENU £38.95^{PP}

STARTERS

BUTTERNUT SQUASH & CARAMELISED ONION TART

Beetroot glaze.

CHICKEN LIVER & SPICED PLUM PÂTÉ

Spiced plum chutney, warm focaccia.

CRISPY SALMON & CRAB PARCELS

Sweet dill mayo.


TRUFFLED MAC & CHEESE CROQUETTES

Grated parmesan.

MAINS


MERRY CAESAR

Breaded turkey breast with garlic butter, on a bed of mixed leaf salad, cranberries, cherry tomatoes, avocado, cucumber, tossed with Caesar dressing, grated parmesan.

[GO VEGGIE](#) with buttermilk Quorn 

SEND NOODS

Crispy sticky beef, stir fried noodles, pak choi, carrot, edamame, sweetcorn, coriander, garlic, chilli, miso sauce, sesame seeds.

[GO VEGAN](#) with crispy fried Oumph! steak 

MISTLETOE MELT

Pulled turkey with sage and caramelised onion, cranberry sauce, melted Monterey Jack and grilled cheddar cheese in toasted sourdough. With honey & mustard slaw, house fries.

THE SLEIGH STACK

A burger so filthy, even Santa's blushing!

Pork & chestnut burger, crispy bacon, melted Brie, hot honey, mayo, tomato, gem lettuce, toasted brioche, house fries.

DESSERTS

YULE LOG BROWNIE

Whipped spiced mascarpone.

CLEMENTINE & PROSECCO TORTE

Raspberry coulis.

PROSECCO SORBET

CHEESE BOARD

Brie, Cheddar and blue cheeses.