

# **FESTIVE SET MENU**

**Available from December 3<sup>rd</sup> 2021**

**2 course £23, 3 Courses £28**

## **Starters**

Soup of the day with sourdough bread\*

Venison haggis bon bon with a grain mustard mayo & dressed salad

Potted hot smoked salmon pate, sourdough crostini with  
pickled red onion & capers\*

## **Mains**

Braised beef cheek with roast root vegetables, grain mustard mash &  
red wine jus

Roast turkey breast roulade wrapped in streaky bacon stuffed with sage and  
onion stuffing served with cranberry chipolata, carrot & turnip puree, herb  
butter roast potatoes, savoy cabbage, cranberry sauce, and turkey jus

Wild mushroom & new potato bake with toasted sourdough garlic bread and  
dressed rocket salad\*

Festive pizza: Roast butternut squash, garlic spinach & red onion  
topped with rocket

## **Desserts**

Warm Christmas pudding with a brandy crème anglaise

Vanilla & ginger crème Brule served with a spiced shortbread biscuit\*

Warm chocolate brownie with vanilla ice cream with chocolate sauce vanilla  
ice cream