

FESTIVE DINNER MENU 2024

3 COURSES £34.95

APPETISERS

BAKED SOURDOUGH BOULE, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR & NETHEREND BUTTER v	£4.95
GRILLED PITTA with HUMMUS, TOASTED DUKKA & ROASTED GARLIC OIL ve n	£5.95
STONEBAKED GARLIC PIZZA BREAD v	£6.75
with TOMATO v	£7.95
with MOZZARELLA v	£8.45
with 1/2 MOZZARELLA & 1/2 TOMATO v	£8.95

STARTERS

BROCCOLI, LEEK & DOLCELATTE SOUP **v**

Served with fresh bread & Netherend butter

GARLIC MUSHROOMS **v**

Sautéed field, oyster & chestnut mushrooms with garlic, lemon & parsley cream with toasted baguette

Vegan option available

CHICKEN LIVER & ROSEMARY PÂTÉ

With clarified butter, pink peppercorns, toasted bread & spiced plum chutney

GAMBAS AL PIL PIL (+£1.50)

King prawns pan fried with garlic & guindilla chillies, served with toasted bread

FRENCH SOFT GOAT'S CHEESE & POACHED PEAR **v n**

Goat's cheese rolled in crushed hazelnuts with thyme & lemon served with poached pear, cranberry port & orange chutney and dressed watercress

KING PRAWN COCKTAIL

Poached prawns, shredded baby gem, cucumber & sundried tomatoes with Marie Rose sauce & granary bread

SIDES

ROASTED BRUSSELS SPROUTS, PANCETTA & CHESTNUTS v n	£3.95
TENDERSTEM BROCCOLI v	£3.95
SPICED BRAISED RED CABBAGE ve	£3.45
PIGS IN BLANKETS, HONEY & WHOLEGRAIN MUSTARD GLAZE	£5.95

v vegetarian **ve** vegan **n** contains nuts

MAIN COURSES

CONFIT GRESSINGHAM DUCK LEG

Served with pommes puree, spiced braised red cabbage, green beans & thyme red wine jus

PANCETTA WRAPPED TURKEY ESCALOPE

With sage & onion stuffing, cranberry Madeira jus, served with roasted new potatoes, parsnips, carrots & Brussels sprouts

DUO OF PORK

Serrano ham wrapped fillet & honey glazed belly pork with braised savoy cabbage & pancetta, wholegrain mustard sauce & dauphinoise potatoes

227g PRIME RUMP STEAK

Chargrilled & served with peppercorn sauce, confit tomato, grilled mushroom, dressed rocket & skin-on fries **Upgrade to 170g Fillet +£6**

SLOW COOKED BEEF BOURGUIGNON

Served with pommes purée, buttered green beans & root vegetable crisps

FESTIVE NUT ROAST **ve n**

Walnut, cranberry & sundried tomato nut roast with roasted new potatoes, parsnips, carrots, Brussels sprouts & cranberry Madeira jus

PAN-ROASTED COD SUPREME

Served with baby potatoes, peas, leek & asparagus in a white wine, cream & Grana Padano sauce

CHICKEN CHASSEUR

Pan-roasted chicken supreme with sautéed mushrooms in a red wine, tomato & tarragon sauce, served with crushed new potatoes & buttered green beans

BUTTERNUT SQUASH, LENTIL & CUMIN WELLINGTON **ve**

Served with balsamic roasted beetroot, sauteed kale & preserved lemon, chilli & herb dressing

A Junior version of our Turkey Escalope and Beef Bourguignon are available as part of our Junior menu

DESSERTS

TIRAMISU TORTE

Sponge soaked in coffee liquor, layered with cream & chocolate

WARM TRIPLE CHOCOLATE BROWNIE

Triple chocolate brownie, chocolate fudge sauce & vanilla ice cream

SICILIAN LEMON TART

With Chantilly cream & raspberry coulis

TRADITIONAL CHRISTMAS PUDDING **n**

Served warm with brandy sauce & redcurrants

STICKY TOFFEE PUDDING

Steamed sponge date pudding, toffee sauce & vanilla ice cream

WARM FRANGIPANE & RASPBERRY TART **n**

Served with vanilla ice cream & raspberry coulis
Vegan option available

JUDE'S ICE CREAM

3 scoops of vanilla, chocolate, strawberry or honeycomb