











# Two & Three Course Set Menu

#### Starters

**Duck and Orange Pâté** 

Rich duck and orange pâté, spiced plum chutney, mini brioche (Ask for GF)

**Prawn Cocktail** 

Icelandic prawns, Marie Rose sauce, little gem, avocado, lemon, paprika

**Mushroom Bruschetta** 

Mushrooms, cream, parsley, nutmeg, seasoning, toasted sourdough
(Ask for VE | Ask for GF)

Parsnip & Apple Soup

Parsnip, onion, apple, ground coriander, plant cream, chives, Parmesan

#### Mains

#### **Festive Roast**

Roast turkey or British beef, roasted potatoes, seasoned carrots, swede, red cabbage, pigs in blankets, Yorkshire pudding, thyme

Vegan Red Thai Potato & Butternut Pie

Sweet potato, butternut squash, coconut, coriander, basil, red thai curry, kale, roasted potatoes, red cabbage

(VE)

Stuffed Aubergine

Aubergine, spiced couscous, chickpeas, tomato, mixed herbs, roasted potatoes, sautéed kale

(VE

Oven-Roasted Sea Bass

Sea bass fillet, spiced potato, sautéed winter greens, lemon-dill dressing

#### Dessert

Sticky Toffee Pudding

With madagascan ice cream and toffee sauce (VE | GF)

Millionaire's Dark Chocolate Hazelnut Brownie Tart

With vanilla ice cream

Apple Crumble
With crème anglaise

## **Festive Drink Packages**

#### **Arrival Drinks**

**Prosecco Reception** 

£7.25

**Cocktail Reception** 

£10.25

Passion Fruit Martini Espresso Martini

Strawberry Daiquiri

### Wine by the Bottle

Chenin Blanc, Writer's Block, South Africa | £26.50

A medley of ripe fruits, pear, peach, and honeydew melon with zesty, citrus finish

Pinot Grigio, Bello Tramonto, Italy | £28.50

Straw yellow in appearance, this well-balanced Pinot Grigio has a rich fruity aroma

Sauvignon Blanc, Te Aka, New Zealand | £36.50

Aromas of guava and melon interlaced with tomato leaf and ripe nettle greens

Tempranillo, Tinto Viña Palomeras, Spain | £27.50

Aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a hint of vanilla

Malbec, Club de Campo, Argentina | £32.50

Beautiful ruby colour with aromas of redcurrants, cherries, plums, and a hint of spice

White Zinfandel, Charlie Zin, USA | £28.50

Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious aftertaste

Pinot Grigio Rosé, Bello Tramonto, Italy | £29.50

Fragrant Pinot Grigio Blush, delicately aromatic and deliciously crisp on the palate

Prosecco, Casa Vinicola, Botter DOC, Italy | £34.50

Delicate bready aromas with harmonious flavours of mature apple and fresh fruit

#### **Beer Buckets**

Sol | £33.50

6 bottles of Sol Mexican lager

Bulmers | £36.50

6 bottles of Bulmers Original Apple Cider

Low & No | £31.00

6 bottles of low and no alcohol beers Lucky Saint

Beavertown Lazer Crush IPA
Old Mout Berries & Cherries Cider

Birra Moretti Sale Di Mare | £33.50

6 Bottles of Birra Moretti Sale Di Mare unfiltered premium lager with a hint of Italian sea salt

Old Mout | £37.50

6 mixed bottles of Old Mout Cider Kiwi & Lime Mango & Passion Fruit Berries & Cherries

Monday	Tuesday	Wednesday	Thursday	Friday	Saturday (from 5pm)	Sunday (from 5pm)
				28th November Two Course £31.95 Three Course £35.95	29th November Two Course £31.95 Three Course £35.95	30th November Two Course £26.95 Three Course £31.95
1st December Two Course £26.95 Three Course £31.95	2nd December Two Course £26.95 Three Course £31.95	3rd December Two Course £26.95 Three Course £31.95	4th December Two Course £31.95 Three Course £35.95	5th December Two Course £31.95 Three Course £35.95	6th December Two Course £31.95 Three Course £35.95	7th December Two Course £26.95 Three Course £31.95
8th December Two Course £26.95 Three Course £31.95	9th December Two Course £26.95 Three Course £31.95	10th December Two Course £26.95 Three Course £31.95	11th December Two Course £31.95 Three Course £35.95	12th December Two Course £31.95 Three Course £35.95	13th December Two Course £31.95 Three Course £35.95	14th December Two Course £26.95 Three Course £31.95
15th December Two Course £26.95 Three Course £31.95	16th December Two Course £26.95 Three Course £31.95	17th December Two Course £26.95 Three Course £31.95	18th December Two Course £31.95 Three Course £35.95	19th December Two Course £31.95 Three Course £35.95	20th December Two Course £31.95 Three Course £35.95	21st December Two Course £26.95 Three Course £31.95
22nd December Two Course £31.95 Three Course £35.95	23rd December Two Course £31.95 Three Course £35.95	24th December Two Course £31.95 Three Course £35.95	25th December Closed	26th December Two Course £31.95 Three Course £35.95	27th December Two Course £31.95 Three Course £35.95	28th December Two Course £31.95 Three Course £35.95
29th December Two Course £31.95 Three Course £35.95	30th December Two Course £31.95 Three Course £35.95			Christmas Lunch Offer  Book your Christmas Party at lunchtime to receive a complimentary glass of		
			Prosecco or soft drink on arrival			

Valid for bookings made before 4pm