FESTIVE FAYRE

Monday - Saturday, 18th November to 23rd December

Starters

Slow Roasted Tomato Soup (V) with mature Crunch cheddar & garlic crumpet croutons

Chicken Liver & Scotch Whisky Paté served with fruity winter chutney and stonebaked sourdough

Roasted Portobello Mushrooms (V) topped with creamy peppercorn sauce and crumbled Leicestershire Stilton, served on garlic ciabatta

Zesty King Prawn Cocktail with fresh mango chunks served on baby gem leaves, cherry tomatoes and cucumber ribbons, with mango, chilli & lime dressing

Baked Camembert (V) topped with Calabrian chilli honey and served with stonebaked sourdough

Mains

Stuffed Turkey Parcel
Handmade by our butcher, a succulent turkey breast with sage & onion sausage stuffing, wrapped in bacon and served with pigs-in-blankets

Tarragon Chicken
Pan-fried skin-on chicken breast smothered in a creamy tarragon & white wine sauce

Sticky Guinness Braised Beef +£4
Slow-cooked tender beef cheek in a rich stout glaze, topped with a crispy onion & chive crumb

Salmon en Croûte
A puff pastry parcel packed with prime salmon fillet in a creamy butter sauce, served with tarragon & white wine cream sauce

Mushroom & Camembert Wellington (V)
Sautéed Portobello & chestnut mushrooms in a Camembert sauce, encased with golden puff pastry

All served with buttery mash and braised red cabbage, and a selection of home-cooked trimmings to your table including Sage & onion salted roast potatoes, Honey roasted carrots & parsnips, Black pepper glazed Brussel sprouts, and our Signature red wine gravy.

Desserts

Traditional Christmas Pudding
Served with brandy cream

Salted Caramel Tart
A chocolate pastry case with salted caramel & dark chocolate filling, served with cream

Raspberry Ripple Cheesecake
With a caramelised brûlée topping, served with fresh raspberries and pouring cream

Spiced Orange Treacle Tart
Packed with a zesty orange, cinnamon and golden syrup filling, served with pouring cream

Crème Brûlée Tartelette
Crisp all-butter pastry filled with smooth, creamy vanilla custard, finished with a crunchy brûlée top and served with tangy raspberries and pouring cream

FESTIVE FAYRE

Made with Non-Gluten Containing Ingredients

Starters

Slow Roasted Tomato Soup (V) served with a Genius brioche roll

Chicken Liver & Scotch Whisky Paté served with fruity winter chutney and a Genius brioche roll

Roasted Portobello Mushrooms (V) topped with creamy peppercorn sauce and crumbled Leicestershire Stilton, served on garlic bread

Zesty King Prawn Cocktail with fresh mango chunks served on baby gem leaves, cherry tomatoes and cucumber ribbons, with mango, chilli & lime dressing

Baked Camembert (V) topped with Calabrian chilli honey and served with a Genius brioche roll

Mains

Stuffed Turkey Parcel
Handmade by our butcher, a succulent turkey breast with sage & onion sausage stuffing, wrapped in bacon and served with pigs-in-blankets

Tarragon Chicken
Pan-fried skin-on chicken breast smothered in a creamy tarragon & white wine sauce

Mushroom Bourguignon Pie (V)
Sautéed mushrooms with silver skin onions and carrots in a smokey red wine sauce encased in shortcrust pastry with a rosemary topping

All served with buttery mash and braised red cabbage, and a selection of home-cooked trimmings to your table including Sage & onion salted roast potatoes, Honey roasted carrots & parsnips, Black pepper glazed Brussel sprouts, and our Signature red wine gravy.

Desserts

Traditional Christmas Pudding
Served with vanilla ice-cream

Salted Caramel Tart
A chocolate pastry case with salted caramel & dark chocolate filling, topped with crunchy hazelnuts and served with ice-cream

Banoffee Cheesecake
Baked banana cheesecake swirled with toffee sauce, topped with cream and chocolate honeycomb pieces and served with ice-cream

VEGAN MENU

Tomato & Basil Soup served with stonebaked sourdough
(GF option available)

Mushroom Bourguignon Pie GF
Sautéed mushrooms with silver skin onions and carrots in a smokey red wine sauce encased in shortcrust pastry with a rosemary topping

Butternut & Lentil Wellington
A filo pastry parcel with roasted butternut squash and spiced lentils

All served with Sage & onion salted roast potatoes, Roasted carrots & parsnips, Black pepper Brussel sprouts, Braised red cabbage and a generous jug of gravy.

Traditional Christmas Pudding GF
Served with vanilla ice-cream

Salted Caramel Tart GF
A chocolate pastry case with salted caramel & dark chocolate filling, topped with crunchy hazelnuts and served with ice-cream