

FESTIVE

FAYRE MENU

25TH NOV - 29TH DEC

(EXCLUDING SUNDAY'S)

£20PP
12PM - 4:45PM

£25PP
5PM - 9PM

STARTERS

Classic Prawn Cocktail // *iceburg lettuce & Marie Rose sauce*

Roasted Squash Soup (v) // *with toasted pumpkin seeds*

Pan Fried Chicken Liver // *bacon & red onion chutney, sourdough croutons & honey-mustard dressing*

Baked Creamy Mushrooms (v) // *with toasted sourdough & wild mushroom powder*

MAINS

Roast Turkey // *pigs in blankets, roast potatoes, mash potato, carrots, braised red cabbage, stuffing, brussel sprouts & gravy*

Braised Beef Feather Blade // *horseradish-chive mash, buttered curly kale & fried oyster mushrooms*

Pan Roasted Sea Bream // *chive mash, samphire, prawns & white sauce*

Caramelised Red Onion & Goat's Cheese Croquettes (v) // *roasted beetroot, green beans & spinach-mustard dressing*

AFTER DINNER

Christmas Pudding // *with brandy sauce*

Chocolate Tart // *with toasted marshmallow & white chocolate sauce*

Sticky Toffee Pudding // *with toffee sauce & vanilla ice cream*

--

House of Darwin Cheese Selection // *brie, smoked applewood, goat's cheese, stilton, onion chutney & a selection of crackers* - £5.50