

# Festive Menu 2021

AVAILABLE FOR PRE ORDER FROM 1ST -23RD DECEMBER

ENJOY 2 COURSES FOR £23 OR 3 COURSES FOR £28 PER HEAD

(NON REFUNDABLE DEPOSIT OF £10 PER HEAD, PAYABLE UPON BOOKING)

PLEASE STATE ALL DIETARY REQUIREMENTS OR ALLERGIES AT TIME OF ORDER

## Mains

### Traditional Festive Turkey Roast

Served with all the seasonal trimmings, roasties, Stidolp's pig in blanket, honey and thyme glazed carrots, roasted parsnip, brussels sprouts, seasonal greens, cranberry sauce (GF option)

### Slow Braised Short Rib of Beef

With a red wine and cranberry sauce, served with rosemary mashed potato and fine green beans (GF)

### Savoury Spiced Baklava

A savoury festive twist on the sweet classic with chestnuts, roasted squash, chickpeas, harissa and feta. Served with roasted baby potatoes, slow braised red cabbage and redcurrant jelly (V)(Ve)(N)

### Roasted Salmon

With a herb crust and brown shrimp butter, served with roasted carrots, lemon and garlic seasonal greens and roasted baby potatoes (GF)

## Starters

### Ham Hock & Cranberry Terrine

Finished with pistachio salt, toasted sourdough spiced piccalilli

### Rich Winter Vegetable & Pearl Barley Soup

Parsnip crisps, Rusbridge granary cob, salted butter (V)(GF)

### Fig, Kentish Blue Cheese and Cobnut Salad

Finished with pomegranate seeds and a balsamic dressing (V)(GF) (N)

### Classic 'Bloody Mary' Prawn Cocktail

Atlantics and Tigers, crisp salad with Rusbridge Granary bread and salted butter (GF)

## Desserts

### Mulled Wine Poached Pear

Clotted Cream, Almond Tuile

### Rich Chocolate Mousse

Crème Fraîche, Clementine Shortbread (GF)

### Traditional Christmas Pudding

Brandy Custard

### Festive Cheese Plate

Kentish Blue, English Brie, Winterdale Shaw Cheddar, Artisan Crackers, Apple, Festive Chutney (V)(GF)