

FESTIVE MENU

THREE COURSES • 45 PER PERSON

Available from Tuesday 11th November until Tuesday 30th December (excluding Christmas Day)

Add a glass of Moët & Chandon Impérial Champagne on arrival for 11 per person

STARTERS

Traditional Oak-Smoked Salmon Orange braised cranberries, rye bread.

Grilled Goats Cheese & Maple Fig Salad (v) Fig & honey chutney, Sherry vinegar dressing.

Classic Prawn Cocktail King prawns, cocktail sauce, toasted brioche.

Duck Liver Parfait* Pickled grapes, Bramley apple & fig chutney, toasted brioche.

Roasted Butternut Squash Soup (v) Pumpkin seeds, butternut squash crisps, toasted sourdough.
(vegan option available)

MAINS

Browns Festive Turkey Cranberry stuffing, pig in blanket, garlic & thyme roast potatoes, maple roasted carrots & parsnips, mulled wine braised red cabbage, shaved Brussels sprouts with chestnuts, red wine jus.

Braised Blade of Beef Buttered mash, mulled wine braised red cabbage, roasted carrots & shallot, red wine jus.

Pan-Seared Rainbow Trout Cauliflower velouté, sautéed baby potatoes, Tenderstem® broccoli, capers.

Maple & Cinnamon Glazed Pork Belly Buttery mash, mulled wine braised red cabbage, candied apple purée, red wine jus, crackling.

Root Vegetable Nut Roast^ (ve) Garlic & thyme roast potatoes, maple roasted carrots & parsnips, mulled wine braised red cabbage, onion gravy.

DESSERTS

Christmas Pudding (v) Vanilla bean custard, brandy butter.

Dark Chocolate Torte (v) Blackcurrant sorbet, Belgian chocolate crumb, blackberries.

Apple, Rhubarb & Cinnamon Crumble (v) Ginger ice cream. *(vegan option available)*

Lemon Meringue Tart (v) Berry coulis, mint.

Salted Caramel Profiteroles (v) Fresh berries, toffee sauce.

Add a British Cheese Board (v) for 6 per person.

Join us Monday and Tuesday, from midday to 5pm, until 9th December for our early week offer:
three courses for 40 per person