

The page features a festive theme with decorative borders at the top and bottom. These borders consist of green pine branches, brown pinecones, and clusters of red berries. The central area of the page is a solid light beige color.

## Festive Menu

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. At this point our easy to use allergen guide will be available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. \* = contains alcohol. Fish dishes may contain small bones.



# Festive Menu

3 course menu 32.95

With a glass of Prosecco 37.95 | With a glass of Champagne 42.95

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## Starters

**Panko-Coated Normandy Camembert**, rocket salad, lemon & tarragon dressing, apricot & ginger chutney (v)

**Duck Parfait\***, British apple & fig chutney, toasted brioche

**Spiced Parsnip & Sweet Potato Soup**, coconut dressing, basil pesto, sourdough bread (ve)

**Potted Smoked Salmon**, pickled fennel & watercress, toasted sourdough

## Mains

**Cranberry, Swede & Walnut Roast**, thyme-ruffled roast potatoes, Brussels sprouts with chestnuts, thyme-roasted carrots & parsnips, gravy (ve)

**Pan-Fried Hake\***, bouillabaisse sauce, samphire, sautéed potatoes, lemon & chive butter

**Bramley Apple Glazed Pork Belly\***, clotted cream & grain mustard mash, crackling, buttered green beans, cider, sage & thyme sauce

**Hand-Carved Turkey Breast\***, Cumberland pig-in-blanket, thyme-ruffled roast potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, thyme-roasted carrots & parsnips, red wine jus

**8oz Sirloin Steak**, (+5.00) triple-cooked chips, watercress, your choice of peppercorn\* or beef dripping & thyme sauce

**Roast Pumpkin**, Cropwell Bishop stilton, black grapes, chicory, pinenuts, basil dressing (v) *Vegan option available (ve)*

## Desserts

**Chocolate Truffle Torte**, orange curd, strawberries, passion fruit coulis, bourbon vanilla ice cream (v)

**Spiced Sticky Toffee Date Pudding**, vanilla crème anglaise (v)

**Apple & Damson Crumble**, ginger ice cream (v) *Vegan option available (ve)*

**Salted Caramel Profiteroles**, salted caramel sauce (v)

**Cheeseboard**, (+5.00) Long Clawson Shropshire Blue, Cenarth Brie, Ford Farm Coastal Rugged Mature Cheddar, Beltons Double Gloucester, Fudge's biscuits, apricot & ginger chutney, celery, grapes (v)

