

# 3 COURSE MENU

£34.95/PP

## STARTERS

*Spiced Parsnip Soup with Root Vegetable Crisps (VE)*  
*Traditional Pigs in Blankets with Cranberry & Red Onion Relish*  
*Mushroom Bruschetta on Toasted Ciabatta with Basil Oil (VE)*  
*Citrus Prawn & Mango Cocktail*

## MAINS

*Roast Suffolk Turkey with Roast Potatoes, Seasonal Veg & Pigs in Blankets*  
*Apricot & Lentil Nut Roast with Roast Potatoes, Root Vegetables & Veggie Gravy (VE)*  
*Winter Beef & Guinness Stew with Colcannon Mash*  
*Grilled Bream with Mustard & Tarragon Sauce, Parmentier Potatoes, Peas & Samphire*  
*Festive Beef Burger with Pancetta, Camembert, Red Onion Relish & Fries*  
*Vegan Burger with Vegan Cheese, Red Onion Relish & Fries (VE)*

## DESSERTS

*Sticky Toffee Pudding with Sticky Toffee Sauce & Vanilla Ice Cream (V)*  
*Chocolate Brownie with Chocolate Sauce & Vanilla Ice Cream (VE)*  
*Spiced Apple Crumble with Custard (V)*  
*Christmas Pudding with Brandy Cream (V)*

..... **NOT A DESSERT PERSON?** .....

**SWAP IT FOR A COCKTAIL OR MOCKTAIL, CHOOSE FROM:  
ESPRESSO MARTINI, DARK & STORMY OR VIRGIN MOJITO**

Dessert swap only, Must be part of the pre-order, cannot be swapped on the day

If you have a food allergy, intolerance, or coeliac disease - please speak to the staff about the ingredients in your food and drink before you order. A discretionary 10% charge will be added to your bill which will go directly to the team that serve you.

V - Vegetarian / VE-Vegan