



★ Feast Package Menu ★



OFF-PEAK (SUNDAY & MONDAY)
2 COURSES £40PP / 3 COURSES £47PP

PEAK (TUESDAY TO SATURDAY)
2 COURSES £45PP / 3 COURSES £52PP

Package includes a game of bowling, our Christmas feast menu & half a bottle of wine*

*Includes ½ bottle of house white, red or rose wine or swap for 2 bottles of Budweiser beer or 2 soft drinks on draught. All guests must be on the same wine band and number of courses.

APPETISERS

HAM HOCK TERRINE

Served with rocket and a chilli & squash chutney, sourdough or gluten free bread

CHICKEN & REDCURRANT PARFAIT

Chicken liver & redcurrant parfait, served with a fig & honey chutney and sourdough toast

WILD MUSHROOM TARTLET (VG)

Wild mushrooms and confit onion tartlet on a bed of rocket leaves and balsamic glaze

WINTER PEAR SALAD (V)

Pears poached in mulled wine, served with clementines, pomegranate, roasted squash, candied walnuts, chicory, and a blue cheese dressing

CRAB CAKE

Served with caramelised lemon mayonnaise and rocket leaves

MAPLE ROASTED PARSNIP SOUP (VG)

Served with truffle oil and parsnip crisps with sourdough or gluten free bread

THE MAIN EVENT

CHRISTMAS DINNER BURGER

Southern fried turkey, sage & onion sausage patty, curly kale, cranberry sauce, mayonnaise, a pig in blanket and American gravy. Served with tater tots

SALMON SUPREME

Herb crusted salmon supreme with roasted sweetheart cabbage, butternut squash purée and a white wine sauce

JOLLY VEGAN BURGER (VG)

Vegan chick*n patty, vegan Applewood cheese, vegan mayonnaise, curly kale, sage & onion stuffing and cranberry relish. Served with tater tots and vegan gravy

PIG IN BLANKET HOT DOG

Bacon wrapped sausage, caramelised onions, cranberry relish, wholegrain mustard mayonnaise and crispy onions. Served with a brie cheese sauce and tater tots

BEETROOT WELLINGTON (VG)

Beetroot Wellington, truffle oil, parsnip purée and curly kale. Served with vegan gravy

DESSERTS

CHRISTMAS STICKY TOFFEE PUDDING

Served with vanilla ice cream and toffee Bourbon sauce

DARK CHOCOLATE & ORANGE BRIOCHE PUDDING

Served with vanilla ice cream and chocolate sauce

EGGNOG CRÈME BRÛLÉE

Served with a shortbread biscuit

VEGAN CARAMEL CHEESECAKE (VG)

Served with a raspberry coulis

★ DRINK UPGRADES ★

- ◆ Upgrade your welcome beer to Curious Brew +£1.50pp
- ◆ Upgrade your half bottle of wine to Pinot Grigio Sartori or Les Mougottes Cabernet Sauvignon +£3.5pp
 - ◆ Add Prosecco reception +£7pp
 - ◆ Add Chapel Down Rosé Brut reception +£10pp
 - ◆ Add Lanson Père Et Fils Brut Champagne reception +£11.5pp

★ FOOD UPGRADES ★

- ◆ Pigs in Blankets sharer (based on 2 people) £7
- ◆ Festive tater tots sharer with brussel sprouts, brie cheese sauce and pomegranate (based on 2 people) £7
- ◆ Brussel sprouts sharer with bacon and roasted chestnuts (based on 2 people) £7
- ◆ Braised red cabbage with apple sharer (based on 2 people) £7