



FEAST.



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TWO COURSES £40^{PP}

THREE COURSES £44^{PP}

STARTERS

Chicken liver parfait with whipped chicken butter and toasted brioche

Goat's cheese & caramelised shallot tart with shallot purée and candied walnuts (v)

Parsnip soup topped with curry oil and parsnip crisps (df) (pb)

Prawn & mango cocktail with mango crème fraîche and avocado (gf)

MAINS

Usk Vale turkey breast with all the trimmings: chestnut & apricot stuffing, pigs in blankets, roasted potatoes & seasonal vegetables, gravy, cranberry & mandarin jam (df/gf)

Hereford beef, ox cheek and Beauvale blue cheese pie with roast potatoes, Brussels sprouts, maple roasted carrots & parsnips and red wine gravy

Pan-roasted trout fillet served with aubergine, caper & olive caponata and basil oil (df)

Celeriac Bourguignon served with herb cobbles (df) (pb)

Roasted squash ravioli with chestnut, sage, spinach and toasted pumpkin seeds (v)

PUDDINGS

Biscoff & Baileys cheesecake with raspberry coulis (gf) (v)

Black Cab Christmas pudding with Laverstoke Park Farm brown sugar ice cream (v)

Mulled wine poached pear served with cinnamon cream (df/gf) (pb)

Profiteroles with chocolate sauce



Scan for full allergens

Adults need around 2,000 kcals per day. If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based (gf) gluten-free (df) dairy-free.

Ale & Pie