



# CHRISTMAS PARTY

3 courses £47pp

*Add a glass of Prosecco for £7*

## STARTERS

**White onion soup** with pesto (pb)

**Whipped chicken liver parfait** with spiced plum chutney & toasted brioche

**King prawn cocktail** with Marie Rose sauce

**British brie cheesecake** with pickled beetroot ribbons & pink lady apple (v)

## MAINS

**Usk Vale turkey breast** with all the trimmings including pigs in blankets & cranberry sauce

**Butternut squash ravioli** with brown butter sauce, roasted squash,  
goat's cheese & pumpkin seeds (v)

**Nut roast** with all the trimmings including sage & apricot stuffing & cranberry sauce (pb)

**Braised blade of beef** with wild mushrooms, spinach, creamed potato & red wine gravy

**Fillet of salmon** with garlic roasted green beans, crispy new potatoes & sauce vierge

## PUDDINGS

**Chocolate brownie mousse cake** with sour cherries & vanilla cream (v)

**Sticky toffee Christmas pudding** with toffee sauce & spiced rum butter ice cream (v)

**Vanilla cheesecake** with cranberry & cinnamon compote (v)

**Winter spiced poached pear** served with a mulled wine sauce & dark chocolate (pb)

**British cheese plate** with Wookey Hole, Blue Vinney & Somerset brie, spiced plum chutney,  
apple, grapes & artisan crackers (v) *Add for 5pp*

## SIDES

*Add a side for £5*

Crispy brie bites (v) | Cave-aged cheddar cauliflower cheese (v)

Roast potatoes (pb) | Pigs in blankets

Long stem broccoli (pb)



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.

Adults need around 2000 Kcal per day

