



Festive Dinner

3 COURSE MENU

FESTIVE COCKTAILS

SPICED SANGRIA | 11.75
Red wine, brandy, cranberry, spices

WINTER SPRITZ | 11.25
Campari, prosecco, ginger beer

FESTIVE MOJITO | 11.50
Rum, cranberry, mint, soda

STARTERS

CURED SMOKED SALMON | D |
Orange, watercress, dill & horseradish cream, sourdough

FETA SAGANAKI | V | D | N |
Crispy fried feta, tomato & chilli chutney, salad

CHICKEN LIVER PARFAIT | D | N |
Caramelised red onion chutney, grilled ciabatta

SPICED PARSNIP SOUP | VE |
Maple glazed parsnip crisps

MAINS

All mains served with Greek roast potatoes and festive vegetables

TURKEY KEBAB
Sage & onion stuffing, pigs in blankets, cranberry sauce, red wine jus

SMOKED HADDOCK FISHCAKE | D |
Sautéed spinach, poached egg, whole grain mustard & white wine cream sauce

BEEF STIFADO
Tender beef, aromatic spices, rich tomato sauce

SPICED CARROT WELLINGTON | VE |
Carrot, mushroom & spinach wellington, flaky puff pastry, butternut squash puree, tenderstem broccoli

7oz PAVE RUMP STEAK +6
Confit tomato, watercress, seasoned fries
+2.95 peppercorn sauce | V | D | OR garlic butter | VE |

DESSERTS

STICKY TOFFEE PUDDING | V | D | N |
Toffee sauce, vanilla ice cream

CHOCOLATE BROWNIE TORTE | V | GF | D | N |
Chocolate sauce, honeycomb ice cream

MINCE PIE BAKLAVA | VE | N |
Vanilla ice cream, pistachio

ICE CREAM | SORBET | VE | GF |
Ask your server for flavour options

ADD ON YOUR SIDES

GREEK ROAST POTATOES | VE | GF | 5.50

PIGS IN BLANKETS | 8.95
Honey, wholegrain mustard

FESTIVE VEGETABLES | VE | GF | 5.50
Roasted carrots, swede, parsnips, red onion, savoy cabbage

STUFFING | VE | 4.95
Sage & onion