



# Festive Menu



**2 courses - £21.95 / 3 courses - £27.95**

## Starter

### Chicken liver parfait

*Spiced plum chutney, pickled shallots, grilled sourdough*

### Severn & Wye smoked salmon

*Horseradish and dill crème fraiche, pickled fennel*

### Wild mushroom soup

*Miso-roasted chestnuts, tarragon (pb)*

## Main

### Kelly Bronze turkey breast, sage and onion stuffing

*Pigs in blankets, roast potatoes, root vegetables, winter greens,  
turkey gravy, mulled wine cranberry sauce*

### Slow-braised beef

*Parsnip mash, glazed carrot, red wine, parsley and shallot sauce*

### Aubergine, chickpea and tomato curry

*Coconut yoghurt, cauliflower pakora, coriander chutney, garlic naan (pb)*

### Jersey mussels

*Coconut, chilli and lemongrass sauce, grilled sourdough*

## Puddings

### Dark chocolate and espresso brownie

*Chocolate sauce, cherry sorbet (v)*

### Winter fruit and almond crumble

*Apples, plums and blackberries, vanilla custard (v) (pbo)*

### Spiced sticky date pudding

*Jersey vanilla ice cream, rum butterscotch (v)*

#### Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Recycled (FSC) paper & designed for single use only.