

# Festive Menu

## Starters

### Curried parsnip and red lentil soup

*Coriander chutney, coconut yoghurt, garlic naan (ve)*

### Duck liver mousse

*Spiced plum chutney, pickled carrots, brioche*

### Whipped Severn & Wye smoked mackerel

*Beetroot tartare, capers, dill, rye toast*

## Mains

### Roast Kelly Bronze turkey breast, pork and chestnut stuffing

*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

### Liberation Ale and slow-cooked beef pie

*Confit garlic mash, honey and mustard glazed root vegetables, red wine gravy*

### Herb-crusted fillet of sea bass

*Roasted new potatoes, cider-braised leeks, creamed spinach, Café de Paris butter*

### Winter squash, butterbean and barley cassoulet

*Pine nut and sage crumb, kale crisps (ve)*

## Puddings

### Spiced sticky date pudding

*Jersey Dairy rum and raisin ice cream, butterscotch sauce (v)*

### Passionfruit and clementine posset

*Boozy pomegranate compote, almond wafers (v)*

### Toffee apple, fig and chestnut crumble

*Jersey Dairy salted caramel ice cream or custard (v) (veo)*

## Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

**£38.95**

## Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan 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.



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