



FESTIVE MENU



FRIDAY NIGHTS IN NOV AND DEC 2021
3 COURSES AND FESTIVE CHEER
£32 PER HEAD

STARTERS

- Roasted parsnip and maple soup and crusty bread
- Cucumber prawn cocktail, Marie Rose sauce and crusty bread
- Brie and cranberry tartelette, chestnut puree and cress
- Pulled ham and black pudding scotch egg with mustardaise

MAINS

- Citrus roast turkey crown with all the trimmings
- Twice cooked pork belly, apple mashed potatoes, mange tout and jus
- Pan seared salmon fillet, pickled cranberry, roasted parsley, pistachio crumb and fondant potato
- Vegetable Wellington with all the trimmings

DESSERTS

- Chocolate orange cheesecake with vanilla ice-cream
- Traditional Christmas pudding with brandy sauce
- Vanilla brûlée and shortbread biscuit
- Cheese and biscuits

After dinner coffee and mint



Please let a member of the team know if you have any dietary or allergen requirements and we'll be happy to help.

Team A&E



SPICY
HOT
EXTRA HOT