

# FESTIVE FEAST

2-COURSE - £25PP | 3-COURSE - £30PP

From 6 people - all dishes to be shared

## ~ TO START ~



### TARTLETS

- Goats cheese & salsa (v)
- Spinach & dolcelatte (v)

### ANTIPASTI PLATTER

selection of cold meats, cheeses, olives, bread, house pestos

### HONEY, ORANGE & GINGER CHICKEN WINGS

### TINSEL TACOS

- Turkey, sage & onion stuffing
- Pulled pork, spiced apple sauce
- French brie, mulled cranberry sauce (v)

### PRAWN COCKTAIL CUPS

Atlantic prawns in marie rose sauce in a baby gem lettuce cup

## ~ THE MAIN EVENT ~

### SLIDERS

mini burger in a brioche bun

### BEEF, BRIE & BACON

### TURKEY & STUFFING

### PULLED PORK & APPLE



### PIZZA

MARGOT - mozzarella & basil

TONI - pepperoni & chillies

LARSON - brie, bacon & cranberry

NOEL - sprouts, pancetta, sage & onion

### SIDES

CAMBERT & TRUFFLE MAC & CHEESE (v)

CHICORY, WALNUT & PEAR SALAD (PB)

### TOPPED TATER TOTS

mozzarella, green & red house-pestos (v)

## ~ PUDS ~

### YULE LOG

fruits of the forest compote (v)

### PROFITEROLES

chocolate & toffee sauces (v)



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (V) vegetarian (VO) vegetarian option available (PB) plant-based ingredients (PBO) plant-based option available.