



The Great Southern

CHRISTMAS FAYRE MENU

2 COURSES £23.50 / 3 COURSES £29.50

TO START:

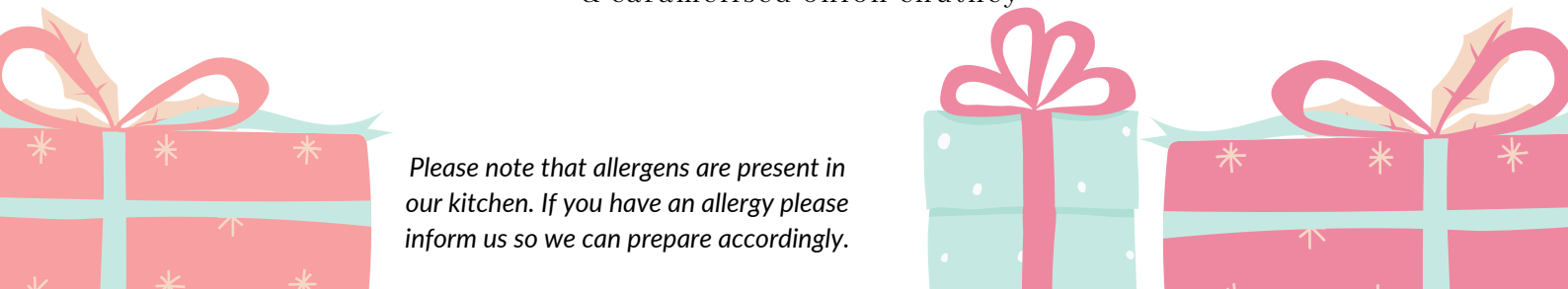
- ~Roasted red pepper & tomato soup, basil oil, sourdough (vg)~
- ~Pressed terrine of chicken & duck, toasted sourdough & red onion marmalade~
- ~Hot smoked salmon croquettes, pickled fennel, horseradish cream~
- ~Roasted butternut squash & sage gnocchi (vg)~

MAINS:

- ~Traditional roast turkey, sage & herb stuffing, pigs in blankets, brussel sprouts, roast potatoes, maple glazed carrots & parsnips, gravy~
- ~Slow cooked beef cheek, creamy mashed potato, fine green beans & a rich red wine gravy~
- ~Parsley crumbed cod loin, crushed new potatoes, greens & beurre blanc~
- ~Rosemary & thyme glazed Quorn fillet, sage & herb stuffing, brussel sprouts, glazed carrots & parsnips, roast potatoes gravy (vg)~

TO FINISH:

- ~Christmas pudding(vg), brandy sauce~
- ~Baked cherry, chocolate & coconut torte, coconut ice cream (vg)~
- ~Winter berry mess~
- ~Selection of cheese: camembert, cheddar, stilton, sourdough crostinis & caramelised onion chutney~



Please note that allergens are present in our kitchen. If you have an allergy please inform us so we can prepare accordingly.