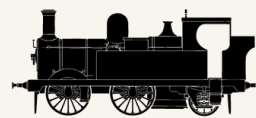


Festive MENU

2 course £26 / 3 course £32



— THE —
GREAT
SOUTHERN

TO BEGIN

Spiced parsnip soup (VGN)

served with toasted baguette

Ham hock terrine

served with crostini & cornichon salad

Mini salmon & haddock fishcakes

served with lemon creme fraiche

Porcini mushroom arancini

with tomato sauce, basil, garlic & parmesan

THE MAIN EVENT

Traditional roast turkey

with roast potatoes, maple glazed carrots & parsnips, Brussel sprouts, pigs in blankets, stuffing, gravy & cranberry sauce

Slow cooked beef cheek

with creamy mashed potato, green beans & red wine jus

Sweet potato, red onion marmalade seeded tarte (VGN/GF)

with roast potatoes, maple glazed carrots & parsnips, Brussel sprouts, stuffing & gravy

Pan fried seabass

with crushed new potatoes, green beans & lemon, caper butter sauce

TO FINISH

Christmas pudding

served with brandy sauce

Chocolate torte (VG/GF)

served with raspberry coulee

Burnt Basque cheesecake

served with apple & pear poached in mulled wine

Cheese board

Stilton, Brie & Mature Cheddar served with apple, date & tamarind chutney, celery, grapes & crostini