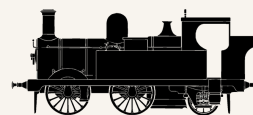


# Festive MENU

2 course £28 / 3 course £34



— THE —  
GREAT  
SOUTHERN

## TO BEGIN

Spiced parsnip soup (VGN)\*

served with toasted baguette

Pulled beef croquette

served with horseradish creme fraiche

Hot smoked salmon pate

served with crostini

Porcini mushroom arancini

with passata & pesto

## 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 (GF)

with creamy mashed potato, green beans & red wine gravy

Sweet potato, red onion marmalade seeded tarte (VGN)\*

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

Pan fried seabass (GF)

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

## TO FINISH

Christmas pudding (GF)

served with brandy sauce

Chocolate & Raspberry tart (VGN/GF)

served with ice cream

Apple & pear crumble

served with custard or vanilla ice cream

Cheese board\*

Stilton, Brie & Mature Cheddar served with apple, date & tamarind chutney, celery, grapes & crostini (£2 supplement)

\* can be made gluten free if requested in advance