

Festive Menu

2 course £32.95 / 3 course £38.95

.....
Available from 1st November - Pre-order only

TO BEGIN

Spiced carrot soup (VGN)*

served with crostini

Pulled beef croquette

served with horseradish creme fraiche

Classic prawn cocktail

prawns coated in a marie rose sauce on a bed of lettuce
topped with a grilled king prawn

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

Burnt Basque cheesecake

served with winter berry compote



— THE —
**GREAT
SOUTHERN**

For queries contact us on:
0208 766 0890
info@thegreatsouthern.co.uk

* can be made gluten free if
requested in advance