

HOLLY FESTIVE MENU

Two course Lunch 26.00
Three course Lunch 32.00
Three course Dinner 35.00

Served daily with festive Christmas cracker

STARTER

ROASTED SQUASH & PUMPKIN SEED SOUP

Crushed cashew nuts & homemade sourdough bread

ASIAN PULLED BEEF SALAD

Soy, yuzu, spring onion & coriander,
red chilli, sticky honey & black sesame

SMOKED ONION & VEGAN CHEDDAR CARAMELIZED TART

Vegan yoghurt & spring onion dressing, crispy onion & seaweed dust

SMOKED TROUT & CRAYFISH

Puff pastry tuile, celeriac & apple remoulade, dill & lemon

MAIN COURSE

CROWN OF ENGLISH TURKEY

Pigs in blanket, bread sauce, Brussels sprouts, pancetta,
crispy roasties, honey & herb roasted root veg & Chef's gravy

TRADITIONAL STEAK & VEGETABLE PIE

Rich Chef's gravy, root vegetables, prime beef steak,
glazed homemade shortcrust pastry, mash potato & peas

PAN SEARED FILLET OF SEABASS

Crushed dill new potatoes, charred sweetcorn,
sweetcorn volute & asparagus

SHITAKE MUSHROOM & VEGAN CHEDDAR FRITTERS

Escalivada- red peppers, tomato, shallot & aubergine

DESSERT

LUXURY CHRISTMAS PUDDING

Boozy brandy sauce

GOOSEBERRY & RHUBARB CRUMBLE

Crispy almond and oat topping,
Madagascan vanilla infused English custard

MILK CHOCOLATE MOUSSE

Sour cherry compote, chocolate work & crispy raspberry

CRANBERRY, CLEMENTINE & BROCK GIN JELLY

Rainbow peppercorn shortbread

Served daily November 26th to December 23rd . Bookings of 8 or more require 10.00pp deposit and pre-order 7 days before with final payment.