

HOLLY FESTIVE MENU

Our Christmas Party season this year offers families, friends and work bubbles the very best in celebration lunches and dinners for making those festive memories. Our Chef Matuesz has prepared a tasty traditional menu, complimented by our premium bar and wine selections and Christmas crackers in our winter wonderland.

Join us this year, and enjoy our cozy corners and roaring fires by booking your table now on 01590-622844, or by booking online and quoting FESTIVE MENU in your reservation.

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

PAN SEARED FILLET OF SEABASS

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

TRADITIONAL STEAK & VEGETABLE PIE

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

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

Add Canapes and arrival Prosecco or Mulled Wine, 10.00pp