

HOLLY FESTIVE MENU

Two course Lunch Daily **29.00** / Three course Lunch Daily **36.00**
Two course dinner Sunday to Thursday **32.00** / Three course Dinner Daily **41.00**
Served Monday to Saturday for parties and in the Inn and Restaurant
Nov 24th to December 23rd from 2-120 persons

All served with festive serviettes and crackers. Pre-order required 5 days in advance of dining.
Bookings of 8 persons or more require a 10.00pp non-refundable deposit.
Add Amuse Bouche and Glass of Prosecco or Mulled Wine on arrival 10.00pp or
replace Starter course with Amuse Bouche and arrival drink on 3 course menu

STARTER

SALT-BAKED BEETROOT CARPACCIO (VG/GF)

Walnut praline, olive soil, pickles and vegan cheese

PLUMP ATLANTIC PRAWN COCKTAIL

Granny smith apple, crispy lettuce, traditional Marie Rose sauce

CONFIT DUCK & PISTACHIO TERRINE (GFA)

Sweet & sour cranberries, bitter leaves & toasted sourdough

FRENCH ONION SOUP (V/GFA)

Parmesan crouton & freshly baked bread

MAIN COURSE

CROWN OF ENGLISH TURKEY (GFA)

Pigs in blankets, brussels sprouts crispy lardons, roast potatoes, maple syrup roast carrots and parsnips, chef's gravy

PORK BELLY (GF)

Creamy mash potato, baby carrot, garden peas
juniper berry and parsnip crisps

PAN SEARED FILLET OF SALMON (GFA)

Confit fennel & pickled shallots, new potato fondants,
lobster crumb & bisque sauce

CAULIFLOWER RISSOTO (V/VG/GF)

White wine, taggiasca black olives,
sun dried tomatoes and sage

DESSERT

MULLED WINTER FRUIT CRUMBLE (VG/GF)

Vegan coconut custard

BLACK FOREST TRIFLE

Chantilly cream, chocolate custard,
black cherry, kirsch-soaked sponge

LUXURY CHRISTMAS PUDDING (GFA/VA)

Blueberries, black berries & boozy brandy sauce

EGGNOG PANNA COTTA (GFA)

Forest berry compote, biscotti

All served with festive serviettes and crackers. Pre-order required 5 days in advance of dining.
Bookings of 8 persons or more require a 10.00pp non-refundable deposit.