

# FESTIVE QUIZ NIGHTS

# 2 COURSES £22.95 3 COURSES £27.95

# **STARTERS**

#### **Roasted Butternut Squash Soup (Ve)**

£6.50

Homemade soup, served with warm crusty bread and butter.

#### Smoked Salmon Terrine \*

£7.95

Smoked salmon layered with lemon, dill and chive cream cheese filling. Served with crusty bread and rocket.

#### Caramelised Onion & Goats Cheese Tart (V)

£7.95

Caramelised onions encased in a puff pastry tart topped with goats cheese and walnuts, finished with honey.

#### **Chicken Liver Pate \***

£7.50

Smooth chicken liver pate accompanied with fig and balsamic chutney, warm crusty bread and butter.

## MAINS

#### Traditional Roast Turkey \*

£17.95

Slices of succulent roast turkey, served with all the trimmings, topped with our rich gravy.

### Roast Gammon \*

£17.95

Slices of succulent roast gammon, served with all the trimmings, topped with our rich gravy.

#### Vegetarian Chilli \*(Ve)

£12.95

A hearty and flavourful twist on a classic chilli, packed with vegetables and beans. Served with basmati rice and garlic bread.

#### Beetroot Wellington (Ve)

£14.95

A delicious mix of beetroot, onion, herbs and spices, hand wrapped in a puff pastry case. Served with all the trimmings and topped with our rich vegetarian gravy.

#### Festive Homemade Pie (V)

£14.9

A hearty festive pie filled with succulent turkey, stuffing and cranberry in a rich creamy sauce, baked inside golden pastry. Served with mashed potatoes, seasonal vegetables and lashings of our homemade gravy.

#### **Braised Beef**

£17.95

Our signature dish; juicy and flavourful braised beef, cooked in a rich red wine gravy. Served with creamy mashed potato, seasonal vegetables and lashings of our homemade gravy.

### DESSERTS

#### **Christmas Pudding \*(Ve)**

£6.95

A classic Christmas favourite, served with brandy sauce.

### Raspberry & White Chocolate Roulade \*

Rolled meringue filled with fresh cream, raspberry jam and white chocolate. Served with pouring cream.

#### Black Forest Gâteau

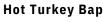
£6.95

A classic indulgence; light chocolate sponge soaked in cherry liqueur. Served with pouring cream.

#### Lemon Meringue Tartlet

£7.95

A buttery crust, tangy lemon filling, and a fluffy meringue topping. Served with pouring cream.



£9.50

Turkey and stuffing bap served with crispy roast potatoes and lashings of our homemade gravy.