



# Festive Fayre Menu available:

Monday November 27th – Saturday December 23rd 2017

## Monday – Friday Lunch

One Course (Main) £13.95

Two Courses £18.95

Three Courses £23.95

## Tuesday – Friday Evening and Saturday

One Course (Main) £15.95

Two Courses £20.95

Three Courses £25.95

## Starters

TOMATO AND BASIL SOUP (v)

GOATS CHEESE AND RED ONION TART (v)

served with mixed leaf salad and drizzled with honey

SMOKED HADDOCK AND CHEDDAR FISHCAKES

with a mixed leaf salad and lemon mayonnaise

STICKY GLAZED MAPLE MINI RIBS

served with sour cream dipping

## Mains

ROAST TURKEY BREAST

with sausage meat stuffing, pigs in blankets and game crisps, served with seasonal vegetables and home roast potatoes

SLOW ROASTED BELLY PORK

with a mulled wine sauce, served with home roast potatoes and seasonal vegetables

MIXED VEGETABLE CRUMBLE (v)

with a herb and panko breadcrumb quilt, served with home roast potatoes and seasonal vegetables

PEA, HAM AND PARMESAN RISOTTO

served with a toasted bruchetta, garnished with pea shoots

## Desserts

CHRISTMAS PUDDING & BRANDY SAUCE

LEMON DRIZZLE SPONGE

served with vanilla ice cream

CHOCOLATE AND CHESTNUT PARFAIT

served with a shortbread slice

THE BRADGATE CHEESE AND BISCUIT BOARD

(£2.50 supplement per guest)