

# FESTIVE MENU

**TWO COURSES**  
£18.95 PER PERSON

**THREE COURSES**  
£21.95 PER PERSON

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## STARTERS

### SMOKED SALMON & PRAWN FISHCAKE *gf*

Quicke's mature Cheddar cheese, watercress and horseradish mayo.

### ROASTED SQUASH RISOTTO *vg, gf*

Crispy sage and squash croutons.

### CHICKEN, ORANGE & CRANBERRY PÂTÉ *gf option*

Mulled sultana purée, citrus crumb, clementine butter and warm toast

### DEEP-FRIED CHICKEN WINGS *gf*

Sprout slaw and toasted sesame.

*v - vegetarian, vg - vegan,  
gf - gluten free*

Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. Menu and prices subject to change.

## MAINS

### BONED & ROLLED BUTTERED TURKEY *gf option*

Rosemary & duck fat roast potatoes, sprouts, braised red cabbage, seasonal greens, stuffing, pigs in blankets and gravy.

### BRAISED FEATHERBLADE OF BEEF *gf*

Thyme mash, balsamic shallots, heritage carrots.

### FESTIVE BURGER *gf option*

6oz burger, cranberry sauce, Camembert, smoked streaky bacon, sage & sea salt fries.

### CREAMY RIGATONI PASTA *vg option*

Peas, shredded spouts, broccoli, basil cream sauce, crispy onions.

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING *v, gf*

Brandy sauce and clotted cream.

### VANILLA BEAN MOUSSE CAKE *vg*

Winterberry compote.

### HOGS BOTTOM LEMON CURD & MASCARPONE SYLLABUB *gf option*

Toasted almonds and Cornish farings.

### SALTED CARAMEL PROFITEROLES

Rich chocolate sauce.