# Make It a Festive Feast

## STARTERS

**Soup of the Day** *(v, vea, gfa)*
Salted butter | Sourdough bread

**Pan-Seared Sea Bass** *(gfa)*
Indian spiced couscous
Chimichurri dressing

**Buttermilk Chicken Bon Bons**
Cranberry ketchup | Smoked bacon crumb

**Fine Chicken Liver Parfait**
Fig chutney | Balsamic dressing
Sourdough croutons

**Chestnut & Panko Breaded Brie Wedges** *(v, gfa)*
Cranberry jam | Pickled apple

## MAIN COURSES

**Cornhill Steak Pie** *(gf)*
Slow-braised chuck of beef | Buttered pastry
Seasonal greens

**Fried Monkfish Tail Wrapped in Parma Ham** *(gfa)*
Sautéed potatoes | Seasonal vegetables
Lemon beurre blanc

**Roast Turkey Breast**
Sage & cranberry stuffing | Chestnut crumb
Duck fat roast potatoes | Brussels sprouts
Baby carrots | Red cabbage
Pigs in blankets | Turkey jus

**Wild Mushroom, Chestnut & Thyme Pithivier** *(vea)*
Roast pepper purée
Pumpkin seed, cranberry & hazelnut salad

**Mediterranean Lamb Burger**
8oz lamb burger | Crumbled feta
Roasted red pepper | Olive tapenade
Milk bun | Gem lettuce | Red onion | Fries

**8oz Fillet** *(gf)*
Spinach & mushroom fricassee | Sea salted fries
Corn on the cob | Peppercorn sauce
*(£8 supplement)*

## DESSERTS

**Traditional Christmas Pudding** *(v)*
Brandy sauce | Redcurrant reduction
Vanilla ice cream

**Chef's Homemade Sticky Toffee Pudding** *(v)*
Cardamom & toffee sauce
Salted caramel ice cream

**Baileys Crème Brûlée** *(v)*
Shortbread

**Chef's Selection of Ice Cream & Sorbet** *(v, vea, gfa)*
Chocolate crumb

**Rhubarb & Pear Crumble** *(v)*
*Ginger-infused custard | Tablet ice cream*

## SIDES

**Fries**
Sea Salted *(ve, gf)* 4.00 | Cajun *(ve, gf)* 4.25
Parmesan & Truffle *(v, gf)* 4.25
Salt & Chilli *(ve, gf)* 4.25

**Rosemary & Garlic Roast Potatoes** *(ve, gfa)* 4.95

**Pigs in Blankets** 7.00

**Sauté Sprouts, Bacon & Chestnuts** *(gfa)* 4.50

**Seasonal Greens** *(v, vea)* 5.25

**Buttered Mash** *(v, vea)* £5.00

**Mini Mac & Cheese** *(v)* £5.95

**Garlic Bread** *(v, vea)* 4.50

**Cheesy Garlic Bread** *(v, vea)* 4.95

*Please alert our team of any food allergies or intolerances that you have, and we will do our best to accommodate you. (v) vegetarian, (va) vegetarian available, (ve) vegan, (vea) vegan available, (gf) gluten free, (gfa) gluten free available.*

# *Festive Celebrations*

2 Courses £32.00 | 3 Courses £37.00

CORNHILL
CASTLE