

INDULGENT FESTIVE

SAMPLE MENU

INCLUDES A GLASS OF PROSECCO ON ARRIVAL

STARTERS

ROASTED TOMATO SOUP topped with crispy vegetables and pesto, served with ciabatta and butter (v) or ciabatta and oil (ve)

SEARED SCALLOPS served with crisp pancetta and minted pea purée

SHALLOT & ALE TARTE TATIN topped with caramelised goat's cheese, served with a chicory salad (v) *Vegan option also available (ve)*

DUCK LIVER & PORT PARFAIT served with toasted walnut & raisin bread and a spiced fruit & sloe gin chutney

SMOKED SALMON with dill crème fraîche, capers, pickled red onion and toasted rye bread

BOX-BAKED CAMEMBERT topped with cranberry sauce and toasted seeds, served with sourdough and raisin & walnut bread (v) *For two to share*

MAIN DISHES

ROASTED TURKEY with fluffy beef-dripping roasted potatoes, a honey mustard duvet and pork & clementine stuffing. Served with red wine gravy and bread sauce

DUCK LEG CONFIT on braised chicory, with thyme and a blood orange sauce

PAN-FRIED SEABASS FILLETS on butternut squash and baby potatoes, with king prawns and a Champagne & lobster butter sauce

SLOW-ROASTED TOMATO & ALMOND BAKE topped with beetroot, carrot, spinach and roasted celeriac (ve)

MAPLE PORK BELLY AND PIG CHEEK on Dijon chive mash, cavolo nero, crisp prosciutto and a red wine & sage jus

All main courses above are served with seasonal vegetables

DIRTY CHEESEBURGER with crispy bacon and lashings of cheese in a sesame seeded bun. Served with beef-dripping sauce, fries and a gherkin

8OZ RUMP STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter

10OZ RIB-EYE STEAK served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter (+£4)

DESSERTS

CHRISTMAS PUDDING filled with vine fruits, almonds and rum, served with brandy sauce (v) *Vegan alternative also available (ve)*

APPLE & PLUM CRUMBLE topped with a demerara sugar crumb, served with custard (v) or with a soya vanilla custard (ve)

INDULGENT WARM CHOCOLATE BROWNIE with Belgian chocolate sauce, honeycomb ice cream and a brandy snap crumb (v)

BLACKCURRANT MOUSSE on a biscuit base, served with crushed mango and fresh strawberries (ve)

WHITE CHOCOLATE & HAZELNUT PRALINE TART with caramelised pears, Belgian chocolate sauce and Bourbon vanilla ice cream (v)

HOUSE CHEESE BOARD A selection of British cheeses with Fudge's nut & mixed seed biscuits, grapes, celery and chutney

To finish, a selection of luxury hazelnut and liqueur chocolate truffles (v)