

# CLASSIC FESTIVE

## SAMPLE MENU

### STARTERS

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

**CREAMY GARLIC MUSHROOMS** on toasted sourdough topped with Blacksticks Blue cheese (v)

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

**SMOKED SALMON & KING PRAWN POT** topped with Devon crab crème fraiche, served with ciabatta

**DEEP-FRIED BRIE** in panko breadcrumbs with a spiced fruit & sloe gin chutney (v)

**SEARED SCALLOPS** served with crisp pancetta and minted pea purée (+£3)

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### 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

**SALMON FILLET & A SMOKY MUSSEL CREAM SAUCE** Baby potatoes, samphire, spinach and charred red pepper

**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 of the main dishes above are served with seasonal vegetables*

**PRIME BEEF BURGER** with smoked Irish cheddar, lettuce, tomato, burger sauce and fries. Served in a sesame seeded bun with a gherkin on the side

**10OZ RIB-EYE STEAK** served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter (+£8)

**SOZ RUMP STEAK** served with twice-cooked chunky chips, roasted mushroom, confit tomato and parsley butter (+£4)

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### DESSERTS

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

**CARAMEL CRÈME BRÛLÉE** served with home-baked sultana & oatmeal biscuits (v)

**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)

**HOUSE CHEESE BOARD** A selection of British cheeses with Fudge's nut & mixed seed biscuits, grapes, celery and chutney (+£2)

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#### ADD EXTRA SPARKLE TO YOUR CELEBRATION

See our drinks menu for our gorgeous range of Champagne, sparkling wines and delicious cocktails

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish or chicken may contain small bones. Some of our dishes contain alcohol. If you require more information, please ask your server. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.