

FESTIVE MENU

Choose two courses for £23.95 or three courses for £26.95

Complimentary glass of Prosecco, draught beer or soft drink on arrival

STARTERS

Tomato Soup (v)

Topped with chopped basil and a drizzle of cream

Smoked Salmon**

Drizzled with olive oil and served with rocket, stone-baked flatbread, a wedge of lemon and horseradish sauce

Root Vegetable Tart Tatin (v)

Topped with crumbled Feta and served with a roasted beetroot, rocket and Feta salad

Pulled Salt Beef Yorkie[^]

Yorkshire pudding topped with pulled salt beef, horseradish, Malbec sauce and thyme

MAINS

Turkey Feast[^]

Roast turkey wrapped in streaky bacon and stuffed with maple syrup, chestnuts and pork sausage meat. Served with beef dripping roast potatoes, carrots, honey glazed parsnips, green vegetables and a rich Malbec sauce

Deconstructed Sirloin Wellington[^]

8oz[^] sirloin steak, served on layers of puff pastry filled with garlic spinach and creamy truffle flavour mushrooms. Served with beef dripping triple cooked chunky chips and a rich Malbec sauce

Seafood Stew^{***}

Salmon, cod, mussels, prawns, spinach and potatoes in a tomato and white wine sauce, topped with samphire

Mushroom Risotto[^] (v)

A creamy mixed mushroom and truffle flavour risotto topped with grilled flat mushrooms

Honey & Mustard Pork Chop[^]

A honey and mustard grilled pork chop served with crispy garlic sautéed potatoes, sprouting broccoli and a rich Malbec sauce

PUDDINGS

Festive Churros[^] (v)

Churros coated in cinnamon sugar, served with vanilla and brandy butter flavour ice cream, triple chocolate brownie chunks, cream and chocolate toffee sauce

Lemon & Clementine Cheesecake^{s^} (v)

A lemon and clementine cheesecake drizzled with a plum and Sloe gin compote

Cheese Block^{s^} (v)

Cheddar, Brie and Stilton[®] served with toasted bread, apple slices and a plum and Sloe gin chutney

Festive Brownie[^] (v)

Triple chocolate brownie served warm with brandy butter flavour ice cream and drizzled with chocolate toffee sauce

SIDES

Treat yourself to some extra trimmings. It's Christmas after all...

Cauliflower Cheese (v)	3.25	Creamed Sweetcorn (v)	3.25
Garlic Spinach (v)	2.95	Pigs in Blankets	3.50
Carrots & Honey Glazed Parsnips (v)	3.25	House Breads	3.00
		With beef flavoured buttery spread	

Feeling extra festive? Why not try one of our signature cocktails?

All half price 5-7pm, Monday – Thursday[§]

Pornstar Martini 2.6 units	7.99	Popstar Martini 1.7 units	7.99
Absolut Raspberri Fizz 2.0 units	7.99	Unicorn Juice 1.9 units	7.99
Rhubarb Gin Fizz 1.9 units	7.99	Salted Caramel Espresso Martini 1.5 units	7.99

Create your own Prosecco cocktail by adding any of the following:

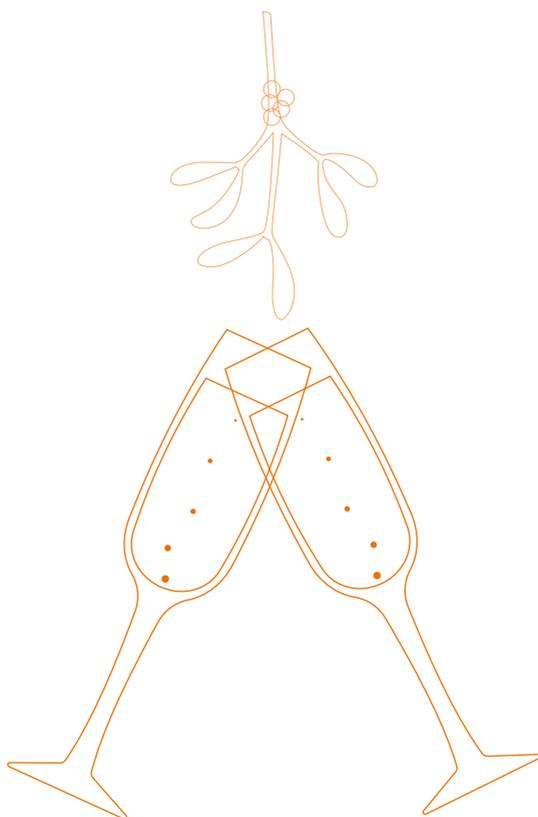
Bols Strawberry Liqueur 2.0 units	6.99	Orange Juice... we call it a Mimosa! 1.6 units	6.99
St Germain Elderflower Liqueur 2.1 units	6.99	Passionfruit Juice 1.6 units	6.99
Chambord Black Raspberry Liqueur 2.0 units	6.99	Peach Purée... we call it a Bellini! 1.6 units	6.99

For our full drinks selection please see our Drinks Menu

Full allergen information available upon request. All prices include VAT. We do not include service charges. All tips go to the restaurant staff. Two courses cannot be ordered from the same section. Two courses include Starter & Main OR Main & Pudding. (v) Suitable for vegetarians. * Approximate weight uncooked. ** May contain bones. ^May contain small traces of alcohol.

[^] May contain fruit stones. [§] Terms and Conditions apply. Dishes do not list every ingredient, please ask for more information.

BAR+ BLOCK



MISTLETOE + DINE
FESTIVE MENU