	THE										
S	ΚI	Ν	Ν	Y	K	T	С	Н	E	Ν	

FESTIVE MENU

2 COURSES £35 / 3 COURSES £40

STARTERS

PUMPKIN SOUP Pumpkin soup, served with warm bread. (vg)

MUSHROOM PÂTÉ Wild mushroom pâté on ciabatta toast. (v)

BEETROOT SALAD Beetroot salad with goat cheese pearl, radish and micro leaves. (v)

> **TOMATO BRUSCHETTA** Crumbled feta, basil & balsamic glaze. (v)

MAINS

PAN FRIED SEA BASS

Pan fried sea bass, roast potatoes, pea puree & butter, capers and lemon sauce.

ROAST TURKEY Roast turkey served in a yorkshire pudding with roasted potato, roasted carrots, stuffing, cranberry sauce

Coast turkey served in a yorkshire pudding with roasted potato, roasted carrots, stuffing, cranberry sauce & drizzled with onion gravy.

SHREDDED BEEF

Yorkshire pudding filled with shredded beef, roasted red cabbage, roasted carrot & beef gravy.

MUSHROOM GNOCCI

Pan fried gnocchi, mushroom and truffle oil, tomato butter sauce, pistachio pesto & Parmesan. (v)

SOBA NOODLES

Soba noodles, tenderstem broccoli, edamame, red cabbage, chilli, spring onion & miso dressing. (vg)

NUT ROAST

Vegetarian nut roast served in a yorkshire pudding with roasted potato & carrots, red cabbage, cranberry sauce & drizzled with onion gravy. (v)

DESSERTS

LEMON TART

Fresh style lemon curd in a sweet glazed pastry case. $\left(v\right)$

MINCE PIE & ICE CREAM Warm mince pie served with christmas pudding ice cream. (v)

WHITE & DARK CHOCOLATE MOUSSE Dark chocolate mousse, dark chocolate sponge, topped with white chocolate mousse & a chocolate glaze. (v)

> ICE CREAM SUNDAE Ice cream, berry compote & strawberries. (vg)

SIDES

LEEK AND CAULIFLOWER CHEESE £8.50 | CHIPOLATAS £6.50 | SAGE AND ONION STUFFING £4 SKINNY KITCHEN YORKSHIRES £3 | HOUSE GRAVY £2.50 | VEGAN GRAVY £2.50

PLEASE INFORM STAFF OF ANY ALLERGIES. We cannot guarantee our food or drinks is free from nuts and other allergens. You must speak with a member of our team who will be able to advise you on our menu and take the necessary steps. (v) - Vegetarian (vg) - Vegan