

# FESTIVE MENU

## DINNER

2 COURSE 27.95

3 COURSE 32.50

### STARTERS

#### SEASONAL SOUP

Spiced honey & parsnip soup served with sourdough croutes

#### FESTIVE CHIPOLATAS

Maple glazed chipolatas wrapped in pancetta with pomegranate rocket salad

#### FESTIVE FIG PARCEL

Fig & blue cheese pastry parcel with citrus carrot puree

#### DUCK TERRINE

Duck & orange terrine served with toasted baguette

### MAINS

#### TURKEY EN CROÛTE

Served with maple chipolatas, cranberry jus, & glazed carrots

#### BEEF TENDERLOIN

Medallions served with fondant potato & braised redcurrant cabbage

#### SEASONAL SEABASS

Pan fried warm seabass salad with crispy new potatoes & boozy clementines

#### FESTIVE TART

Sweet potato & chutney tart, served with celeriac remoulade

### DESSERTS

#### CHOCOLATE FONDANT

With cherry compote & cinnamon gelato

#### CHRISTMAS PANETTONE

Bread & butter pudding served with vanilla custard

#### FESTIVE PAVLOVA

With winter berries & white chocolate grenache

#### WINTER POSSET

Lemon posset with shortbread sable & ice cream (vø)

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