



FESTIVE MENU

29th November - 31st December

2 courses £31.00 per person

3 courses £37.00 per person

1/2 portions available for half the price.

Full children's menu available

20% off our 3-course Festive Menu

Available on Monday - Thursday bookings up until and including 19th December when you book before 31st October

STARTERS

Chestnut & celeriac soup with crispy leeks, warm bread and truffle butter (GFa) (VEa)

Ox cheek ballotine with red onion & quince glaze, roasted fennel & sweet potato purée and vegetable crisps (GF)

Biryani rice cake with mulligatawny sauce and spiced crispy onions (GF) (VE)

Smoked salmon bruschetta with cream cheese & dill mousse and marinated roasted beetroot (GFa)

MAINS

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots & parsnips, duck fat & herb roasted potatoes, sausage & cranberry stuffing, pigs in blankets and gravy (GFa)

Slow-cooked beef shin with potato purée, sautéed kale, roasted carrots, pickled cabbage and gravy (GF)

Baked sweet potato & spinach tart with beetroot purée, grilled broccoli, pomegranate & rocket salad and green dressing (GF) (VE)

Pan-fried salmon fillet with spiced rice cake, Cajun-spiced fish sauce, roasted fennel & celery sticks and crispy kale (GF)

DESSERTS

Christmas pudding with brandy crème anglaise (GFa)

Cheese board with artisan biscuits, candied-walnuts, grapes, celery and quince chutney (GFa) (V)
Supplement £2.50

Steamed ginger pudding with banoffee sauce and coconut ice cream (V)

Chocolate & passionfruit mousse with strawberry compote and vegan honeycomb crumb (GF) (VE)

Winter pavlova with winter berry compote, vanilla Chantilly cream, orange sorbet and caramel sauce (GF) (V)

Allergens GF – Gluten free GFa – Gluten free available V - Vegetarian VE – Vegan VEa – Vegan available

If you have an allergy or intolerance, please speak to a team member before you order food or drink.

(V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) are dishes that can be adapted to suit a gluten-free diet.

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