

# christmas three courses

£33.50 per person + VAT

## starters

### HOT SMOKED SALMON

With toasted rye bread, beetroot mayonnaise

### CRANBERRY AND WALNUT ARANCINI

with apple sauce VEO

### CHICKEN LIVER PARFAIT SERVED

With caramelised red onion marmalade, toasted ciabatta and micro green salad

### CHICKEN, APRICOT AND PANCETTA TERRINE

With toasted brioche and micro salad +£1.80

## mains

A choice of:

### ROAST TURKEY CROWN

### SLOW-COOKED PULLED BEEF BRISKET

### CIDER BRAISED PORK BELLY

All served with, roast potatoes, pigs in blankets, stir-fried sprouts with chestnut and bacon, roast carrots, honey roasted parsnips, pork sage and onion stuffing balls and gravy

### ROASTED BEETROOT WELLINGTON

With roast potatoes, honey glazed parsnips, roast carrots, braised red cabbage, stir fried sprouts with chestnut and button mushroom VE

## desserts

### WARM MINCE PIE

Brandy cream

### STEAMED CHRISTMAS PUDDING

Served with custard

### CRÈME BRULÉ

With winter berries and shortbread

After you have confirmed your booking **Sarah** from our catering partner, Shoot The Bull, will liaise with you directly for your menu choices and dietary requirements.

Prices are accurate at time of distribution.

**Shoot**  
THE BULL



**THE DEEP**  
For conservation, not profit.