

THE VOLUNTEER

FESTIVE MENU Adult 3 courses £28.95 per head

STARTERS

Pork & Beef Arancini

Sicilian style arancini rice balls made with homemade beef and pork ragu, coated in panko crumbs served on a bed of salad with a mediterranean herby tomato dipping sauce topped with parmesan flakes

Carrot Parsnip and Ginger Soup

A warming bowl of creamy carrot , parsnip and ginger soup. Served with crusty bread, topped with crispy parsnip

V VG GF

Good Old Fashioned Prawn Cocktail

Prawns in a marie rose sauce served on a bed of salad leaves

GF

Sweet Potato Wedges with Tahini

Crispy roasted sweet potato wedges. Topped with tahini, sesame oil, cilantro and sesame seeds

V VG GF

Creamy Mushrooms

Juicy mushrooms cooked in a creamy stilton sauc .Served on warm toasted bread

VG

MAINS

Mushroom, Brie and Cranberry Wellington

Mushrooms, cranberries and seasoned spinach with sunflower and pumpkin seeds. Topped with a brie cheese sauce encased in puff pastry.Served with roast potatoes, a medley of roasted vegetables and buttered brussels. Vegetarian gravy

VG

Lamb Shanks with Cranberry Port and Red Wine

Succulent slow cooked lamb shanks with a cranberry , port and red wine sauce . Served with a medley of oven roasted vegetables , steamed potatoes and braised red cabbage

GF

Santa's Burger

A juicy beef burger topped with stilton, cranberry sauce and pigs in blankets.Served on baby gem and tomato in a bap.

Traditional Roasted Turkey Paupiette

Tender roasted turkey paupiettes with sausage-meat sage and onion stuffing wrapped in smoked streaky bacon. Served with pigs in blankets , buttered brussels , a medley of roasted vegetables .Roast potatoes and gravy

Grilled Seabass with Lemon Garlic Butter

Grilled seabass fillets with lemon garlic butter sauce , colcannon and a medley of roasted vegetables

GF

DESSERTS

Decadent Chocolate and Orange Caramel Butter Tart

A sweet butter pastry tart filled with orange caramel and topped with dark chocolate finished with edible sparkle

VG

Lemon and Raspberry Eton Mess

Lovely layers of lemon curd ,raspberries ,meringue and whipped cream topped with white chocolate shavings

Caramel Apple Sponge

A rich toffee sponge packed with apple and topped with a caramel sauce served with vanilla custard or ice-cream

V VG

Boozy Christmas Pudding with Brandy and Rum

Warm christmas pudding with a choice of vanilla ice-cream or custard

V VG GF

Before you order your food or drink please inform us if you have a food allergy or intolerance. Also if you are Vegetarian or vegan so we can cater for your needs.

Abbreviation's V : Vegetarian VG : Vegan GF : Gluten free

10% optional gratuity is added to all tables. This menu is pre-order only and must be ordered by the whole table.Please read deposit information recieved via email.