

Book Now for Christmas

Starters

1. **Seasonal vegetable soup** - Served with a drizzle of cream, half a baguette and butter.
2. **Pork, duck liver and port pate** - Served with a spiced fruit chutney, sliced baguette and butter
3. **Prawn cocktail (GF)** - Succulent prawns in a rich Mary rose sauce served on a bed of lettuce with brown bread and butter.
4. **Quinoa bites (VE)** - Spiced butternut squash served with a spiced mango dip
5. **Peppered mushrooms** - Mushrooms in a creamy peppered sauce served on a toasted baguette

Mains

6. **Traditional turkey served with all the trimmings** - Tender sliced turkey served with stuffing, pigs in blankets, roast potatoes, Yorkshire pudding, seasonal vegetables and chefs' gravy.
7. **Festive burger** - Chargrilled beef burger in a toasted Kara bun, topped with Brie, stuffing and pigs in blankets, served with chips and cranberry sauce on the side
8. **Braised beef** - Tender braised beef in a red wine and mushroom sauce, served with mash potatoes and seasonal vegetables
9. **Salmon fillet (GF)** - Poached salmon fillet served with glazed baby new potatoes seasonal veg topped with a hollandaise sauce.
10. **Portobello Mushroom, Sweet Potato & Stout Open Tart (VE+GF)** - Served with glazed baby new potatoes and a dressed salad

Desserts

11. **Traditional Christmas pudding loaf** - Served warm with a brandy custard
12. **Layered Black forest mousse delice** - Served with cream
13. **Sicilian Lemon custard enriched with limoncello liqueur Tart** - served with raspberry sorbet
14. **Cheese & Biscuits +£2.50** - A selection of cheeses served with biscuits and celery
15. **Vegan option from our dessert menu**

Monday - Thursday

2 Course £16.95

3 Course £18.95

Friday - Sunday

2 Course £19.95

3 Course £21.95

Children under 12

2 Course £7.95

3 Course £9.95

Pick up a booking for at one of our pubs
when you are ready to book!

*Twisted
Oak's*

The
**FARMER'S
UNION**