

THE BANDSTAND *Festive Menu*

Squash, chestnut and sage soup (ve, gf on request)
with malted bloomer bread

Chicken liver pâté (gf on request)
caramelised onions and melba toast

Smoked salmon, truffle and garlic roulade (gf)
soft herb dressed salad and beetroot purée

Beetroot, pumpkin and carrot salad (ve, gf)
seeded melba toast, potato and spring onion salad

Roast turkey ballotine (gf on request)
sausage and chestnut stuffing, rosemary roast potatoes, seasonal vegetables, buttered new potatoes, sautéed sprouts, chipolatas and gravy

Winter root vegetable, cranberry and mixed nut roast (ve, gf on request)
vegan chipolata and vegan gravy, rosemary roast potatoes, seasonal vegetables, new potatoes and sautéed sprouts

Herb baked hake (gf on request)
linguini bound in cherry tomato, king prawn and caper sauce

Mushroom and puy lentil bourguignon pithivier (ve)
roasted carrot and parsnip, sautéed sprouts, braised red cabbage and vegan gravy

Dark ale braised beef
caramelised shallot mash, sautéed sprouts and smoked bacon, steamed broccoli and dark ale gravy

8oz sirloin steak (£8 supplement) (gf on request)
hand-cut chips, confit tomato, grilled portobello mushroom, onion rings and pink peppercorn sauce

Christmas pudding (v, ve and gf on request)
warm brandy sauce and vanilla ice cream

Chocolate truffle torte (ve, gf)
raspberry sorbet and redcurrant syrup

White chocolate and raspberry blondie (v)
biscoff ice cream and toffee sauce

Selection of local cheeses (v, gf on request)
spiced apple chutney, red grapes, celery and oat cakes

Tea or coffee with mince pie (liqueur coffee £5 supplement)
complimentary with 3 courses

Main course £22.00 - 2 courses £28.50 - 3 courses £34.50

Please advise your server if you have any food allergies or dietary requirements

v - vegetarian, ve - vegan, gf - gluten free