



# MRS FOGG'S NUTCRACKER CHRISTMAS



## Christmas Feast

Available Monday to Friday, midday – 2.30pm  
from Monday 20th November and throughout December

### Starters

#### DEEP FRIED BRIE V

with cranberry sauce

#### PORK BELLY SKEWERS GF

with vodka-pickled cucumber and spicy mayonnaise

#### LEEK & POTATO SOUP V

with garlic croûtons and sourdough bread

#### BEETROOT & GIN MARINATED SALMON GF

with dill crème fresh on sourdough bread

### Mains

#### ROAST TURKEY GF

with sage & onion stuffing and pigs in blankets

#### LAMB SHANK GF

with chestnut purée and mint sauce

#### GRILLED COD FILLET

with mulled wine reduction

#### BUTTERNUT SQUASH RISOTTO V GF



All mains are served with roast potatoes,  
agave glazed carrots and parsnips,  
red cabbage, sprouts, and vegetable gravy

### Desserts

#### BAILEYS & DARK CHOCOLATE CHEESECAKE

with raspberry coulis and chocolate sauce

#### CHOCOLATE FONDANT

with vanilla ice cream

#### CHRISTMAS PUDDING

with brandy butter

#### SPICED POACHED PEAR CRUMBLE V GF

with blackberry purée, fresh blackberry  
and walnut crumble



#### STARTERS

£12

#### MAINS

£22

#### DESSERTS

£12

Available for  
up to tables of six



#### THREE COURSES

£42

For groups  
of seven or more

GF Available gluten free on request

Advance booking essential. All bookings are subject to a £20 cancellation fee per person if canceled within 7 days of the booking date.  
Please make staff aware of any allergies and intolerances you might have. A full list of all allergens contained in each dish is available upon request.  
All items include VAT. All items are subject to availability. A discretionary 12.5% service charge will be added to your bill.