

# MRS FOGG'S NUTCRACKER OHRISTMAS



## Christmas Feast

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

### Starters

#### DEEP FRIED BRIE

with cranberry sauce

#### PORK BELLY SKEWERS .

with vodka-pickled cucumber and spicy mayonnaise

#### LEEK & POTATO SOUP V

with garlic croûtons and sourdough bread

# BEETROOT & GIN MARINATED SALMON EF

with dill crème fresh on sourdough bread

## Mains

#### ROAST TURKEY F\*

with sage & onion stuffing and pigs in blankets

#### LAMB SHANK IF\*

with chestnut purée and mint sauce

#### GRILLED COD FILLET

with mulled wine reduction

# BUTTERNUT SQUASH RISOTTO V. OF

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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

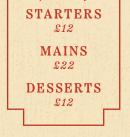
with brandy butter

## SPICED POACHED PEAR CRUMBLE V. GF\*

with blackberry purée, fresh blackberry and walnut crumble

F\* Available gluten free on request

THREE COURSES £42



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.