



# THE VILLAGE MAID

LOUNGE

## Festive MENU

### Starters

CLASSIC PRAWN COCKTAIL 9.5

Toasted sourdough **DF GF\***

GRILLED GOATS CHEESE 8.5

Mulled beetroot salad, chicory, sherry vinaigrette **V GF**

ROAST PARSNIP & APPLE SOUP 8

Parsnip crisps, warm bread **VE DF GF\***

SMOKED BACON & SPRING ONION SCOTCH EGG 8.5

Curried mayo **DF GF\***

HOT SMOKED SALMON, DILL & CAPER BRUSCHETTA 9.5

Cucumber & red onion salad

### Mains

TRADITIONAL ROAST TURKEY 18

Sage & onion stuffing, roasted carrots & parsnips,

pigs in blankets, garlic & thyme roast potatoes, seasonal vegetables **DF GF\***

ROAST COD LOIN 23

Fennel, sweetcorn & crayfish chowder, poached egg **GF**

MUSHROOM & CHESTNUT WELLINGTON 17.5

Garlic & thyme roast potatoes, roasted carrots & parsnips,

vegetable gravy **VE DF**

MAPLE & CINNAMON GLAZED PORK BELLY 19

Sage mash, winter greens, brandy & apple jus **GF**

PAN FRIED SEABASS 21

Lyonnais potatoes, tenderstem broccoli,

dill & caper cream **DF\* GF**

### Desserts

CHRISTMAS PUDDING PARFAIT 8.5

Walnut rum cake, mulled winter fruit compote

DARK CHOCOLATE & BLACKBERRY BROWNIE 8.5

Blackberry ice cream

CINNAMON PANNA COTTA 8.5

Poached pear & praline crumb **GF**

APPLE & PLUM CRUMBLE 8.5

Custard or Vegan Stem ginger ice cream **DF\* GF**

LEMON MOUSSE 8.5

Italian meringue, white chocolate shard, ginger biscuit crumb

**V** = Vegetarian **VE** = Vegan **GF / DF** = Gluten / Dairy free **GF\* / DF\*** = Gluten / Dairy free adaptable.

Allergen data is held on all the ingredients used in our dishes, please ask a member of staff should you require further information.