



THE VILLAGE MAID
LOUND

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,
pig in blanket, garlic & thyme roast potatoes, seasonal vegetables **DF GF***

ROAST COD LOIN 23.5

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 19.5

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

PAN FRIED SEABASS 21

Lyonnais potatoes, tenderstem broccoli,
dill & caper cream **DF* GF**

Desserts

DARK CHOCOLATE & BLACKBERRY BROWNIE 8.5

Blackberry ice cream

CHRISTMAS PUDDING PARFAIT* 8.5

Walnut rum cake, mulled winter fruit compote

*Contains alcohol

CINNAMON PANNA COTTA 8.5

Poached pear & praline crumb **GF**

APPLE & PLUM CRUMBLE 8.5

Custard or Vegan Stem ginger & coconut ice cream **DF* GF**

LEMON MOUSSE 8.5

Italian meringue, white chocolate shard, ginger biscuit crumb **GF***

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.