

PARTY NIGHTS IN THE CROW'S NEST DJ, MAGICIAN & 3 COURSE DINNER

30th November, 6th, 7th, 13th, 19th, 20th & 21st December

STARTERS

HAM HOCK TERRINE | roasted red onion | mixed leaves | herb sourdough | shallot dressing **(GFA)**

SALMON AND DILL FISHCAKE | citrus mayonnaise | caper and watercress salad **(GF)**

ROAST PARSNIP SOUP | crispy sage | chunky sourdough **(V) (GFA)**

MAINS

ROASTED STAFFORDSHIRE TURKEY | roasted potatoes | honey-glazed carrots and parsnips | brussel sprouts | sage & onion stuffing | pig in blanket | gravy **(GFA)**

BEEF SHORT RIB | horseradish and parsley mash potato | roasted baby carrots | red wine jus **(GF)**

PAN-SEARED COD | diced potatoes | tenderstem broccoli | pea, leek & lemon cream sauce **(GF)**

FESTIVE BUTTERNUT ROAST | lentils | onions | cranberry | spinach | tomato herb glaze | rocket and toasted pine kernels **(V) (VG)**

DESSERTS

CHRISTMAS PUDDING | brandy sauce | vanilla strawberry

ORANGE POLENTA CAKE | whiskey passion fruit syrup | toasted almonds **(GF)**

MULLED SPICE POACHED PEARS | rum chocolate sauce | pecan brittle **(VG)**

SELECTION OF ENGLISH CHEESES (£3 supplement) | apple and plum chutney | home-made digestive | crackers **(GFA)**

**TEA & COFFEE | CHRISTMAS CRACKERS | MINCE PIES
DANCING TO OUR RESIDENT DJ UNTIL 1.00AM**

**FRIDAY & SATURDAY
THURSDAY**

£38.50 PER PERSON

£36.50 PER PERSON

Reservation, full payment and preorder required. 7pm for 7:45pm prompt