



FESTIVE MENU



AVAILABLE FROM 28TH NOVEMBER TO 24TH DECEMBER

2 Courses £28 | 3 Courses £33

Book before 31st October to receive a complimentary glass of fizz on arrival

S T A R T E R S

Creamy Garlic Mushrooms (V)

Served with warm, crusty bread

Sticky Pigs in Blankets

Honey & soy glazed, served with a spicy tomato chutney

Chicken Liver & Brandy Parfait

Truffle butter, red onion marmalade & warm, crusty bread

Breaded Camembert (V)

Salad garnish & raspberry jam

Broccoli & Mature Cheddar Soup (V)

Served with warm, crusty bread

Curried Prawn Cocktail

Curried Marie Rose, sourdough croutons, masala king prawns

M A I N D I S H E S

Christmas Roast Turkey

Sausage stuffing, pigs in blankets, roast & mash potatoes, honey roasted carrots & parsnips, sprouts, homemade yorkshire & turkey gravy

Roast Beef or Honey Glazed Ham

Pigs in blankets, roast & mash potatoes, honey roasted carrots & parsnips, sprouts, homemade yorkshire & rich beef gravy

Festive Pie

Turkey & stuffing with onions encased in a shortcrust pastry, served with mash, honey roasted carrots & parsnips, sprouts & turkey gravy

Goats Cheese Tart (V)

Caramelised red onion & goats cheese tart with red pepper chantilly cream, roasted potatoes, honey roasted carrots & parsnips, sprouts with a jug of veggie gravy.

D E S S E R T S

Cranberry & White Chocolate Cookie Dough

White chocolate sauce & vanilla bean ice cream

Chocolate Orange Brownie

Covered in orange & chocolate sauce served with vanilla bean ice cream

Christmas Pudding

Brandy butterscotch sauce and custard

Festive Apple & Pear Crumble

Caramelised apples & pears, cinnamon crumble topping, served with custard

SYMPOSIUM
BAR + KITCHEN

£10 deposit required to secure booking & pre orders
required prior to visit