SYMPOSIUM

BAR + KITCHEN

Festive MENU

AVAILABLE FROM 28TH NOVEMBER TO 24TH DECEMBER

STARTERS

SALT & PEPPER CALAMARI
Salt & pepper calamari with lemon wedge & dressed salad.

TRUFFLE HONEY HALLOUMI BITES (V)
Crispy halloumi bites drizzled with truffle honey.

PRAWN COCKTAIL
Juicy prawns in Marie Rose sauce with crisp lettuce.

CHICKEN & LIVER PÂTÉ
Smooth chicken & liver pâté served with caramelised onion chutney & warm crusty bread.

TOMATO & BASIL SOUP (V)
Creamy tomato & basil soup served with warm croutons.

MAINS

CHRISTMAS DINNER
CHOICE OF:

Succulent Turkey Breast | Striploin of Beef | Honey & Mustard Glazed Gammon
Crispy Belly Pork | Veggie Sausage (V)

All served with crispy roast potatoes, honey roasted carrots & parsnips, creamy mash, seasoned sprouts, Yorkshire pudding, stuffing & rich homemade gravy.

FESTIVE PIE
Turkey, ham, stuffing & leek in creamy sauce, wrapped in short crust pastry. Served with crispy roast potatoes, creamy mash, honey roasted carrots & parsnips and rich homemade gravy.

GOATS CHEESE WELLINGTON (V)
Mediterranean vegetables, goats cheese, home made tomato sauce. Served with crispy roast potatoes, creamy mash, honey roasted carrots & parsnips, seasoned sprouts, jug of veggie gravy.

DESSERTS

CHRISTMAS PUDDING
Served warm with brandy butterscotch & custard.

CHOCOLATE ORANGE BROWNIE
Rich chocolate orange brownie served with vanilla bean ice cream.

CARAMELISED APPLE CRUMBLE
Warm caramelised apple crumble served with custard.

2 COURSES £29.95 | 3 COURSES £34.95

£5PP DEPOSIT REQUIRED TO SECURE BOOKING.
PRE-ORDER REQUIRED FOR BOOKINGS OF 6 AND MORE
REQUIRED PRIOR TO VISIT

SIDES

CAULIFLOWER CHEESE FOR TWO	BOWL OF ROASTIES	EXTRA YORKSHIRE PUDDING
£6	£5	£1.50