CHRISTMOOSE
FESTIVE MENU

Served daily from 23rd November

1 COURSE - £25 | 2 COURSES - £33 | 3 COURSES - £39

Starters

CHICKEN LIVER PATE
Drunken Fig Chutney, Toasted Brioche

BLOODY MARY PRAWN COCKTAIL
Vodka Spiked Marie Rose, celery, olives, brown bread & butter

GOATS CHEESE
Whipped Goats Cheese & Red Wine Poached Pear Salad, Candied Walnuts, Red Wine Reduction

Scan here to book your Christmas Party with us!



GREAT FOOD • GREAT LIQUOR • GREAT PEOPLE • GREAT TIMES

Christmas Roasts

All Meat Roasts Served With -

Creamed cabbage and bacon, honey roasted carrots and parsnips, roast potatoes, Brussels sprouts, pigs in blankets , stuffing , Yorkshire pudding , bottomless gravy

ROAST BEEF **ROAST TURKEY BREAST** **BEST OF BOTH***

*£5 supplement

NUT ROAST (VG)

Our famous nut roast, wilted spinach, roasted carrots and parsnips, roast potatoes, Brussels sprouts, bottomless gravy

ADD MORE OF WHAT YOU LOVE

Cauliflower cheese +£3.95 | Pigs in blankets (5) +£4.95 | Extra Yorkshire pudding +£1.00

Extra meat or nut roast +£5.00 | Extra roast potatoes +£3.95 | Extra seasonal greens +£3.95

Desserts

BAILEYS CHEESECAKE

Chocolate Sauce, dark cocoa dusting

PROFITEROLES

Vanilla ice cream, finished with chocolate sauce

PECAN PIE

Brandy butter ice cream

(can be made vegan - just ask for vegan ice cream!)