



# POW

## Festive Menu

### Starters

- Brandy chicken liver parfait, sage butter, date and balsamic chutney with sourdough toast (GFO)
- Creamy roast pumpkin soup, truffle oil and roasted pumpkin seeds with homemade bread (VE / GFO)
- Roast beetroot salad with crumbled goats cheese, candied walnuts and a balsamic dressing (V/GFO)
- Retro prawn and avocado cocktail, with crostini bread (GFO)

### Mains

- Slow roasted pork belly with roasted new potatoes, caramelised apple sauce and buttered greens (GFO)
- Ras El Hanout roast aubergine, tobacco onions, paprika chickpeas, whipped yogurt and feta toasted seeds with fresh herbs (V/GFO)
- Traditional roast turkey with honey glazed carrots & parsnips, roast potatoes, braised red cabbage, cranberry sauce and gravy (GFO)
- Fillet of seabass with aubergine caponata, polenta chips and sauce vierge (GFO)

### To Follow

- Black forest trifle
- Christmas pudding with brandy custard
- Basque cheesecake with orange and clementine sauce
- British cheese board selection, crackers and balsamic and date chutney (Supplement £2)

**2 courses £29 / 3 courses £38**

Food allergy notice: If you have any food allergy or dietary requirements, please inform a member of staff.

GFO- Gluten Free Option, V- Vegetarian, VE- Vegan