



The Fat Heifer



2 Courses
£30



3 Courses
£35

MENU

AVAILABLE

26 NOVEMBER - 24 DECEMBER

STARTERS

Spiced Butternut and Roasted Garlic Soup

Served with toasted pumpkin seeds, sage crisps & toasted ciabatta (GFO, VEO)

Duck Leg Bonbons

With black pudding porridge, sticky red wine & thyme sauce & pickled shallot rings (GF)

Parsnip Bhajis

With chilli & mango mint chutney (VE, GF)

Smoked Mackerel Pâté

With apple & fennel salad, beetroot & horseradish remoulade crostini (GFO)

Baked Goat's Cheese

With mulled wine, cranberries & watercress salad (V)

MAINS

Brine Cured Turkey Escalope

Stuffed with sausage meat stuffing & wrapped in smoked streaky bacon, butter roasted potatoes, creamed savoy cabbage & honey roasted root vegetables

Plaice Schnitzel

With hot tartar butter sauce & a warm german potato salad (GF)

Braised Shin of Beef

With parmesan buttered tender stem broccoli & a rich red wine sauce (GF)

Treacle & Thyme Roasted Celeriac

With roasted root vegetables, new potatoes, star anise infused vegetables & gravy (GF, VE)

Katsu Carrot & Sweet Potato Fritters

With asian slaw, rice noodles & a lime & coriander dressing (GF, VE)

DESSERT

Christmas Pudding

With mulled Christmas spice syrup or brandy sauce

Warm Chocolate Brownies

With black cherries, white chocolate shards & vanilla ice cream (GF)

Trillionaire Tart

With salted caramel ice cream (GF, VE)

Winter Berries and Vanilla Cheesecake

With vanilla ice cream or cream

Cheese & Biscuits (£5 Supplement)

With red onion jam & crackers (GF)

SIDES £5 each

Sausage Meat Stuffing Balls

Pigs in Blankets

With honey mustard sauce

Roasted Brussels Sprouts

With sage crisps

Roasted Brussels Sprouts

With chorizo