

CHRISTMAS MENU

AVAILABLE FROM 1ST TO 23RD DECEMBER

STARTERS

(v)Lightly curried parsnip soup

Chilli & herb oil, artisan bread

(v)Twice baked Hereford hop cheese soufflé

Creamed leek and mature Cheddar sauce, herb oil

Chicken liver pate

Apple and ale chutney, pickled vegetables, toasted artisan bread

No.3 Crab cake

Potato, crab, apple and wholegrain mustard, tarragon aioli, mixed leaves

MAIN COURSES

Turkey breast

Turkey, sage & onion sausage meat stuffing, pigs in blankets, sea salt and winter herb roast potatoes, braised red cabbage, greens, turkey gravy

Seared fillet of hake

Herb crusted fillet of hake, roasted new potatoes, winter greens, baked squash with a shellfish cream sauce

(v) Pumpkin risotto

Crown prince pumpkin risotto, garlic and herb roasted pumpkin, pumpkin seeds, crispy kales and vegetarian parmesan

Slow cooked beef brisket

Slow cooked beef brisket, horseradish mash, roasted vegetables, red wine jus

DESSERTS

Traditional Christmas pudding

Warm brandy custard

Dark chocolate roulade

Chocolate sponge, white chocolate mousse, chocolate sauce, ice-cream

Orange and cranberry cheesecake

Cinnamon and ginger biscuit crumb, vanilla crème cheese, cranberry compote

No3 Cheese board

A selection of English & Welsh cheeses, grapes, chutney & biscuits

2 courses £28.00/ 3 courses £33.50