



Festive Menu

**Available lunchtime or evening, Tuesday to Saturday,
3rd December - 21st December 2024 by pre-arrangement only.**

Any 2 courses £27.50 per person | Any 3 courses £35 per person

**All festive meals are served with a 175ml glass of Merlot or Sauvignon Blanc,
seasonal table dressings and Christmas crackers**

Starters

- Cream of Mushroom & Chestnut Soup** with a classic baked roll (V/Ve)
- Hot & Kicking Chicken Wings** with a smokey BBQ sauce
- Breaded Brie Wedges** with sweet chilli drizzle
- Smoked Salmon Mousse** served with crispbread

Mains

- Honey-glazed Roasted Turkey Breast** with cranberry gravy and pigs in blankets
- Garlic & Rosemary Roasted Lamb Leg** with mint and redcurrant gravy
- Slow Roasted Duck Leg** with a warm Orange & Cointreau sauce
- Creamy Quorn & Asparagus Shortcrust Wellington** (V/Ve)

All served with roasted rustic potatoes and seasonal vegetables and chestnut and cranberry Stuffing

Desserts

- Traditional Christmas Pudding**
- White Chocolate & Raspberry Roulade**
- Malted Milk & Irish Cream Torte**

All served with your choice of cream, ice cream or custard

- Apple & Blackberry Crumble** with vegan ice cream (Ve/GF)

Groups of up to 30 can be catered for. Please either telephone or speak directly to a member of staff to discuss your preferred date/time and then provide your menu choices and a 25% deposit no later than 1 week prior to the mutually agreed booking. Please note that Old School Room bookings for larger groups will incur additional cost.

If you have enjoyed your meal today please tell others. If for any reason your meal is not to your liking, please tell us immediately so that we can put things right for you

The Hollybush Team