



THE STAR FESTIVE MENU



2 COURSES £26.00 OR 3 COURSES £30.00

AVAILABLE
THROUGHOUT
DECEMBER

STARTERS

Parsnip soup	Caramelised parsnip soup, shiitake mushrooms, pancetta crumb, flaked almonds
Duck terrine	Duck and cranberry terrine, brandy plum preserve, spiced orange focaccia
Crispy egg (V)	Crispy soft yolk egg, beer pickled shallot, sautéed wild mushrooms, crumbled stilton, hazelnuts
Winter salad (V)	Maple roasted heritage squash, butternut puree, beets, creamed goats' cheese, flaked almonds, pumpkin seeds, crispy greens, ginger chilli dressing, sour dough croute
Prawn tian	Prawns, marie rose, cucumber, leaf, sour dough crisps (supplement £2.00)

MAINS

Christmas turkey	Roast turkey breast, pig in blanket, stuffing, herb roasted potatoes, Yorkshire pudding, gravy (Please ask server for vegan option)
Lamb rump	Minted lamb rump (medium), dauphinoise potatoes, butternut & carrot puree, gravy
Risotto (V)	Garlic and thyme risotto, roasted maple squash, baby beets, vegetable crisps, hazelnuts
Cod loin	Roasted cod loin, peppered samphire, baby spinach, butter beans, mussels, crispy pancetta, white wine cream sauce
Fillet of beef	8oz fillet of beef, peppercorn sauce, chargrilled tomato, hand cut chunky chips (supplement £10.00)

DESSERTS

Christmas pudding	Steamed Christmas pudding, brandy sauce
Cheesecake	Spiced chocolate orange cheesecake, chocolate sorbet, hazelnut, honey comb, meringue snow
Bread & butter pudding	Panettone bread & butter pudding, custard
Mini dessert & coffee	Pistachio, rose & cardamom baklava, choice of coffee
Duo of ice-cream (Vg)	Please ask server for flavours
Cheeseboard	Chef's selection of 3 cheeses, crackers, membrillo, grapes, celery (supplement £1.50)

Please make us aware of any dietary requirements or allergens

