

Festive Menu



2 COURSES - 22.50 | 3 COURSES - 28.50
(10.00 DEPOSIT)

STARTERS

Baked Camembert with Rosemary & Garlic (V)

Sourdough | Chutney

Spicy Butternut Squash Soup

Sourdough (GF bread available)

Chicken Liver Pate

Melba Toast | Autumn Fruit Chutney

Sticky Pork Belly Bites

Dressed Leaves

MAINS

Roast Turkey

Roast Potatoes | Pigs in Blankets | Yorkshire Puddings | Sprouts | Red Cabbage | Parsnips | Gravy

Baked Salmon with Cranberry, Parsley & Nut Crust

New Potatoes | Green Beans

Red Cabbage & Apple Roulade with Brie & Red Onion Marmalade (V)

Roast Potatoes | Sprouts | Red Cabbage | Parsnips | Gravy

Slow Cooked Short Rib of Beef

Creamed Mashed Potato | Roasted Vegetables

Smokey Bean, Butternut Squash & Pulled Jackfruit Wellington (Ve)

Creamed Mashed Potato | Roasted Vegetables

DESSERTS

Belgian Chocolate Fondant (GF)

Vanilla Ice Cream / Cream / Custard

Christmas Pudding

Brandy Sauce

Berry Tart (Ve)

Mango Sorbet

Cheese Board - 4.00 supplement (V)

Brie | Red Leicester | Stilton | Cheddar | Crackers | Celery | Grapes | Chutney

TO FINISH

Coffee & Chocolate Mints

Our festive menu is available from Monday 14th November to Saturday 24th December inclusively
Pre-booking is essential - Speak to a member of the team to book your special date

Please let our staff know of any allergens. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

We aim for all our food to be locally sourced, homemade & delivered to your table with a smile!

If you enjoyed your visit, please leave us a review online - Google, Facebook or Trip Advisor!

Strawberry Field Tavern